

Cinnamon Roll Cookies: A Chewy Cookie with a Sweet Cinnamon Swirl

What I love most about these



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Cookie Dough:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, packed
- 1 large egg
- 1 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt

For the Cinnamon Filling:

- 2 tsp ground cinnamon
- 2 tbsp unsalted butter, melted

For the Glaze:

- 1 cup powdered sugar
- 2-3 tbsp milk

Swaps and Notes:

Butter: Make sure your butter for the dough is at room temperature. For the filling, you'll want it melted to spread it easily.

Flour: All-purpose flour works great here. You can also use a gluten-free flour blend if you prefer.

Cinnamon: Use a good quality ground cinnamon for the best flavor.

Sugar: The combination of granulated and brown sugar in the dough gives the cookies a perfect chewy texture.

Glaze: You can adjust the consistency of the glaze by adding more powdered sugar for a thicker glaze or more milk for a thinner one.

Instructions:

Make the Cookie Dough:

Prep the Oven: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.

Cream Butter and Sugar: In a large bowl, use a hand mixer or a stand mixer to beat the softened butter, granulated sugar, and brown sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.

Add Eggs and Vanilla: Add the egg and vanilla extract, and beat until well combined.

Combine Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.

Mix: Gradually add the dry ingredients to the butter mixture, mixing on low speed until just combined. Be careful not to overmix.

Assemble the Cookies:

Roll the Dough: On a lightly floured surface, roll the cookie dough into a rectangle, about 1/4 inch thick.

Make the Filling: In a small bowl, combine the brown sugar and cinnamon. Brush the melted butter evenly over the surface of the rolled-out dough. Sprinkle the cinnamon sugar mixture over the butter, leaving a small border on one of the long sides.

Roll into a Log: Starting from the long side with the cinnamon sugar, tightly roll the dough into a log.

Slice: Using a sharp knife, slice the log into 1/2-inch thick rounds.

Bake: Place the cookie rounds on the prepared baking sheet, leaving about 2 inches between each cookie. Bake for 10-12 minutes, or until the edges are a light golden brown.

Cool: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

DIRECTIONS

1. **Make the Cookie Dough:** Prep the Oven: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. **Cream : Butter and Sugar:** In a large bowl, use a hand mixer or a stand mixer to beat the softened butter, granulated sugar, and brown sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.
3. **Add : Eggs and Vanilla:** Add the egg and vanilla extract, and beat until well combined.
4. **Combine : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
5. **Mix:** Gradually add the dry ingredients to the butter mixture, mixing on low speed until just combined. Be careful not to overmix.
6. **Assemble the Cookies:: Roll the Dough:** On a lightly floured surface, roll the cookie dough into a rectangle, about 1/4 inch thick.
7. **Make the : Filling:** In a small bowl, combine the brown sugar and cinnamon. Brush the melted butter evenly over the surface of the rolled-out dough. Sprinkle the cinnamon sugar mixture over the butter, leaving a small border on one of the long sides.
8. **Roll into a : Log:** Starting from the long side with the cinnamon sugar, tightly roll the dough into a log.
9. **Slice:** Using a sharp knife, slice the log into 1/2-inch thick rounds.
10. **Bake:** Place the cookie rounds on the prepared baking sheet, leaving about 2 inches between each cookie. Bake for 10-12 minutes, or until the edges are a light

golden brown.

11. **Cool:** Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
12. **Make the Glaze and Serve:: Whisk the Glaze:** In a small bowl, whisk together the powdered sugar, milk, and vanilla extract until the glaze is smooth and has a pourable consistency.
13. **Glaze the : Cookies:** Once the cookies are completely cool, drizzle the glaze over the top of each one. Let the glaze set for a few minutes before serving.
14. **Tips for Success: Don't Overwork the Dough:** Overworking the dough will result in a tough, dense cookie. Mix it just enough to bring it together.
15. **Chill the : Dough:** If the dough is too soft to roll, you can chill it in the fridge for about 15 minutes before rolling.
16. **Roll : Tightly:** Roll the dough into a tight log. This ensures you get a beautiful cinnamon swirl in the middle of each cookie.
17. **Cool : Before Glazing:** Make sure your cookies are completely cool before you add the glaze. If they are warm, the glaze will melt and be absorbed into the cookie.
18. **Serving Suggestions and Pairings:** These Cinnamon Roll Cookies are a complete dessert on their own. They are the perfect treat with a cup of coffee or a tall glass of milk. For another great dessert that's perfect for a crowd, you might also like my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot.
19. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
20. **Calories:** Approximately 150 per cookie
21. **Protein:** 2g
22. **Fat:** 7g
23. **Carbohydrates:** 20g
24. This is a sweet and satisfying treat, so it's best enjoyed as an occasional dessert.
25. **Storage and Leftover Tips:** These cookies will keep well in an airtight container at room temperature for up to 5 days. For longer storage, you can freeze them for up to 3 months. Just be sure to let them thaw completely before serving.

SWAPS & NOTES

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Flour: All-purpose flour works great here.

You can also use a gluten-free flour blend if you prefer.

TIPS FOR SUCCESS

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Chill the Dough: If the dough is too soft to roll, you can chill it in the fridge for about 15 minutes before rolling.

Roll Tightly: Roll the dough into a tight log.

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Original recipe: <https://chefmaniac.com/cinnamon-roll-cookies-a-chewy-cookie-with-a-sweet-cinnamon-swirl/>