



**COMMUNITY KITCHEN**

**WELCOMING  
WEEK  
SEPTEMBER  
12-21**

For a better us.®

## GERMAN PINWHEEL COOKIES

**Ingredients: 7**

**Yields: aprox. 50 - 2" cookies**

### VANILLA COOKIE DOUGH

1/2 cup white or brown sugar

1/2 cup butter

2 eggs

2 1/2 to 2 3/4 cups all purpose flour

2 teaspoons baking powder

1 teaspoon vanilla

### CHOCOLATE COOKIE DOUGH

1/2 cup white or brown sugar

1/2 cup butter

2 eggs,

2 cups all purpose flour

1/2 to 3/4 cups cocoa

2 teaspoons baking powder

1 teaspoon vanilla

## FUN FACTS ABOUT GERMAN PINWHEEL COOKIES

This type of cookie is actually known as Schwarz-Weiß Gebäck or Black and White Cookies. Usually made in spirals or chequerboard squares.

They are part of Germany's Plätzchen holiday cookie tradition.

Their signature swirl comes from rolling two layers of dough together.

Chocolate and vanilla are classic flavors, but colorful doughs can make them more festive.

Pinwheel cookies became especially popular on Christmas trays in the mid-20th century.

## Directions

1. Cream sugar with butter until light and fluffy. (Use room-temperature butter for best results.)
2. Beat in the eggs.
3. Add all-purpose flour, baking powder, and vanilla. For the chocolate portion, add cocoa powder.
4. Chill the dough for 3–4 hours before rolling.
5. Preheat oven to 375°F (190°C).
6. Roll each dough separately. Place balls of dough between two sheets of wax paper and roll out thin.
7. Layer the chocolate dough on top of the vanilla dough. Roll the two layers together to form a tube. Wrap in plastic wrap and chill until firm.
8. Slice into pinwheels and place on a baking sheet.
9. Bake for 12–15 minutes, until set but not browned.

## Tips for Rolling and shaping

**Work with parchment paper:** Roll each dough portion (e.g., vanilla and chocolate) between two sheets of parchment paper. This prevents sticking and makes it easy to transfer the dough.

**Create even rectangles:** Trim the edges of the doughs to create neat, straight rectangles of the same size. This helps create a uniform, tight spiral. For a neater start, lay one dough sheet on top of the other, leaving a 1 cm overhang on one long side. This overhang helps start the spiral smoothly.

**Avoid air bubbles:** When stacking the doughs, gently pat them down to eliminate any air bubbles that could cause the layers to separate during baking.

**Roll a tight log:** Begin rolling from a long side, pulling the parchment paper from underneath to help keep the log tight and prevent cracks. If the dough cracks, let it sit at room temperature for a couple of minutes to soften before continuing.

**Use a very sharp, thin knife** and cut with one firm, clean motion rather than a back-and-forth sawing motion, which can distort the pinwheel shape.

