

## Mom's Peppermint Pinwheels

The dough for these yummy pinwheels of pink and white can be refrigerated and baked when you are ready.

Bake at 350° for 10 minutes

Makes 5 dozen cookies

2 cups sifted all-purpose flour

½ tsp. baking powder

½ tsp. salt

¾ cup (1 ½ sticks butter or margarine)

¾ cup sugar

1 egg yolk

1 tsp. vanilla

½ tsp peppermint extract

A few drops of red food coloring



- Sift flour, baking powder and salt together.
- Beat butter or margarine with sugar until fluffy in a large bowl; beat in egg yolk and vanilla.
- Stir in flour mixture a third at a time blending well after each addition to make a soft dough.
- Divide dough in half and to half add the peppermint extract and enough red food coloring to tint the dough a deep pink.
- Roll out each color dough to a 16x10 inch rectangle between sheets of wax paper.
- Remove top sheet of wax paper from pink dough; place dough top side down on top of plain dough and peel off top layer of paper.
- Roll up dough tightly, jelly roll fashion and wrap in wax paper or foil.
- Chill several hours until very firm.
- When ready to bake, unwrap dough and cut into ¼ inch slices with a sharp knife and place on *ungreased* cookie sheets.
- Bake in moderate oven (350°) 10 minutes or until cookies are firm but not browned.
- Remove from cookie sheets to wire racks and cool completely.