# Chocolate Orange Pinwheel Cookies

## Ingredients:

- 1/2 cup butter, room temperature
- 3/4 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla extract
- 1 1/4 cups sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 tablespoons baking cocoa
- 1 cup ground candied orange peel

## Directions:

Preheat oven to 375 degrees.

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Sift together flour, baking powder, salt and baking cocoa. Add to creamed mixture; stir until combined.

Roll dough on a sheet of floured waxed paper. Roll into a 12 inch square. Carefully spread ground candied orange peel on dough. Carefully roll up as for jelly roll; wrap in plastic wrap and chill overnight.

Line baking sheet with parchment paper. Cut dough into 1/4 inch slices. Place slices, cut side down on lined cookie sheet. Bake at 375 degrees about 10 to 12 minutes. Remove from cookie sheets and cool on wire rack.

Notes

*To easily grind candied orange rind, use a mini chopper.

A recipe of Lynn Huntley of  https://www.turnips2tangerines.com