**Christmas Pinwheel Cookie**

**Ingredients**

* 2 1/2 cups all-purpose flour
* 1/2 teaspoon salt
* 1/2 teaspoon baking powder
* 1 cup unsalted butter, softened
* 1 cup sugar
* 1 egg
* 1/2 teaspoon vanilla extract
* 1 teaspoon peppermint extract
* 1 tablespoon red food coloring
* Powdered sugar, for rolling out dough
* 3 tablespoons milk

**Directions**

Sift together the flour, salt and baking powder and set aside.

Cream butter and sugar together in another large bowl. Add egg, vanilla, milk, and peppermint extract, and beat until incorporated. Gradually add the dry mixture, beating until combined. Remove half of the mixture from the bowl. Add red food coloring, beating until fully combined. You may have to knead the colored dough a bit to get it mixed thoroughly. On a sheet of waxed paper, roll out dough to form a large rectangle, about 1/4-inch thick. Repeat this step with the other half of uncolored dough with no food coloring.

Now very carefully, slide the red dough on top of the white dough and slide the parchment paper out. Trim edges if uneven and patch if necessary. Roll dough into a log, creating a swirl effect. **NOTE:** do not worry if the dough starts to tear a little when you are rolling it. This is normal. Simply mend it with your fingers as you go along.

Now place a generous amount of sprinkles in a shallow dish and roll the cookie dough log firmly over the sprinkles until they stick and its covered. Wrap tightly with saran wrap and place the dough back in the refrigerator and let chill for 2 hours.

Preheat oven to 375 degrees F.

Slice the dough into 1/2-inch slices and place on a parchment lined sheet tray about 1-inch apart. Bake for 10-15 minutes depending on how thick you sliced the cookies.