

Twisted Cookies ~ with Rolled-In Sugar

Yield: 64 cookies

2 ¼ teaspoons Active Dry Yeast (1 pkg) (NOT Rapid Rise, Pizza Crust or Bread Machine)
¼ cup warm water (100 – 110 degrees F)
½ teaspoon sugar
3 ½ cups all-purpose flour
1 ¼ teaspoon kosher salt
1 cup salted butter (2 sticks), chilled, cut into tablespoon-size pieces
2 large eggs
½ cup sour cream
1 teaspoon vanilla

1 ½ cups sugar
2 teaspoons vanilla

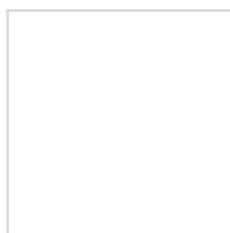
Preheat the oven to 375 degrees F. Line 1 cookie sheet with foil. *Double pan to bake.*

1. In a warm medium bowl, combine water, yeast and sugar. Proof until frothy, about 10 minutes.
2. In a separate large bowl, mix together the flour and salt. Cut butter into flour until rice-size with two knives or pastry cutter.
3. In the medium bowl, mix eggs, sour cream and vanilla into the yeast mixture. Pour the egg mixture into the large bowl with the flour. Stir thoroughly with a fork to make a dough.
4. Divide the dough into 2 patties, wrap each in plastic, and refrigerate a minimum of 4 hours or overnight. Place patties side by side, not stacked to assure even cooling. My patties were 18.5 oz each.
5. In a medium bowl, thoroughly mix together the sugar and vanilla until evenly distributed. Cover the bowl with a plate or plastic wrap so the sugar doesn't dry out.
6. On a dry surface, place ½ of the vanilla sugar. Place one patty of dough on the vanilla sugar (leaving the other patty in the refrigerator) and roll into a 16 x 8-inch rectangle. Scoop up all the sugar from around the edges and spread evenly over top of dough.
7. With the long edge toward you, fold both edges toward the center, making 3 equal layers. Turn one quarter around and roll into a 16 x 8-inch rectangle. Scoop up any extra sugar and smooth onto the dough. Do not discard any of the vanilla sugar. Use it all.

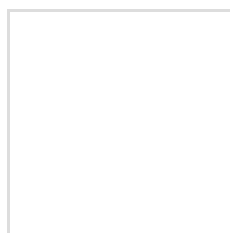
8. Fold and roll into a 16 x 8-inch rectangle 2 more times. The dough should be about 1/4-inch thick.
9. Trim the edges slightly with a sharp knife to as perfect a rectangle as possible.
10. With the knife, cut the dough the long way into eight 1-inch wide strips. Cut each 16 x 1-inch strip into 4 equal pieces, each 4 inches long.
11. Twist half (16) of the 4 x 1-inch strips 2 times, over-twisting to stretch the dough in the middle. Place on an ungreased cookie sheet. Make sure the dough twist lies flat on the sheet. You may need to fan out the layers on the ends somewhat to make sure each is touching the sheet. Press down a little to help it adhere.
12. Double pan. Bake at 375 degrees F, 15 – 20 minutes or until a rich golden brown. With a spatula, remove from sheet immediately before the caramelized sugar hardens and sticks to the foil. Cool on a rack.
13. Discard foil on cookie sheet and replace with new foil. Repeat with remaining 16 dough strips.
14. Start over with the second dough ball and remaining half of sugar.

Note: Store in airtight container at room temperature for 3 days. Freeze in ziplock freezer bag for 2 weeks. Defrost at room temperature with top of bag unzipped, so that moisture can evaporate and not melt sugar or make cookies soggy. When room temperature is achieved, re-zip bag.

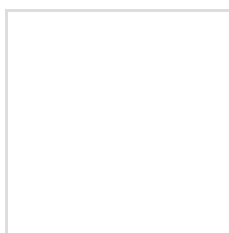
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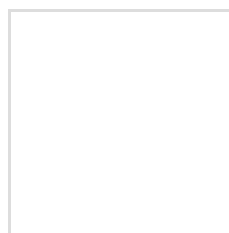
~ Merry Christmas
to All ~



Cinnamon-
Sugared Pumpkin
Donut Holes



Gingerbread with
Apple Cider
Sabayon



Mini Lemon
Tartlets & A
Culinary School
Banquet

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