Cinnamon Roll Cookies

**Ingredients**

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**Cookies**

* 10 tablespoons of unsalted Challenge Butter
* 6 ounces of Challenge Cream Cheese
* 1/3 cup of packed brown sugar
* ¼ cup of granulated sugar
* 1 egg yolk
* 2 teaspoons of vanilla
* ¼ teaspoon of almond extract
* 2 ½ cups of all-purpose flour
* ½ teaspoon of salt
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**Cinnamon Butter Filling**

* ¼ cup of melted unsalted Challenge Butter
* 1/3 cup of packed brown sugar
* 5 teaspoons of cinnamon
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**Cream Cheese Frosting**

* 1 tablespoon of softened unsalted Challenge Butter
* 2 ounces of softened Challenge Cream Cheese
* 2 teaspoons of vanilla extract
* 1 tablespoon of milk
* 1 cup of powdered sugar
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**Directions**

1. Preheat oven to 350 degrees.
2. Beat together butter and cream cheese until smooth with mixer. Add both sugars, egg yolk, vanilla and almond extract. Beat until mixture is light and fluffy. Sift together salt and flour and gradually add to butter mixture beating until well combined.
3. Divide dough into three sections. Wrap with plastic wrap, and refrigerate for 45 minutes.
4. When dough is chilled, on a lightly floured surface, roll dough into a rectangle approximately 12x5 inches, 1/4 inch thick. Trim rectangle sides to create straight edges.
5. In a small bowl, mix together brown sugar and cinnamon for the filling. Brush rectangle with melted butter and sprinkle evenly with brown sugar mix. Starting on the long side, start rolling dough to create a roll. Using a serrated knife lightly cut roll into 1 inch sections, trying not to push down to distort shape.
6. Line baking sheet with parchment paper for easy clean-up. Place cookies on sheet 2 inches apart. Place into oven and bake for 10-12 minutes. Remove and cool on wire rack.
7. To create your frosting, combine butter, cream cheese, extract and milk with a wire whisk or mixer until smooth and creamy. Slowly add powdered sugar, mixing until well combined.
8. To frost cookies, place frosting into a piping bag. Squeeze frosting onto the top of cookie in a spiral design. Frosting can also be spread on top with a knife if desired. Let frosting firm up, about 30 minutes, before placing into an air tight container to store.

Creates 30 cookies