

Cinnamon Cream Cheese Swirls

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1 c. all-purpose flour
1/4 t. salt
1/2 c. butter, cut into 1 inch chunks
1/4 c. + 1 T. cold milk
8 oz. cream cheese
2 T. cinnamon
1 T. unsweetened cocoa
1/2 c. sugar
24 place mini muffin pan

Combine the flour, salt and butter in a food processor.

Process until sandy and slowly add milk while pulsing until a ball of dough starts to form.

Wrap the dough in plastic and refrigerate for 10 minutes.

Preheat the oven to 375 degrees Fahrenheit.

Make the filling by placing the cream cheese, sugar, cinnamon and cocoa right in the dirty bowl of the food processor.

Process until smooth and set aside.

Generously flour a pillow case and roll out the dough as thin as possible into a rectangle on the pillow case.

Spread a thin layer of the cinnamon mixture over the entire surface of the dough.

Roll up the dough by pulling up on the pillow case from the long edge creating a long thick snake of dough.

Cut the snake into 3/4 inch sections and place cut-side down into a 24 mini muffin pan.

Bake for 20 minutes. Let cool before removing from pan and serve.