**Pinwheel Cookies**

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**Ingredients**

125 ml butter

75 ml sugar

2.5 ml vanilla

250ml flour

25 ml cocoa powder

**Method**

1. Preheat oven 375 degrees Fahrenheit.
2. Cream butter and sugar. Add vanilla.
3. Sift and measure flour. Add to butter/ sugar mixture and blend well. Using your hands if necessary.
4. Divide dough into 2 equal portions. Blend cocoa into 1 portion of the dough.
5. Form each portion into a ball. Lightly flour pieces of wax paper and roll up tightly like a jelly roll.
6. Cut cookies into slices using a piece of thread. Place on a cookie sheet.
7. Bake 8-10 minutes or until lightly browned.