

White Chocolate Cinnamon Cookies

These White Chocolate Cinnamon Cookies combine a buttery, chewy texture with a sweet cinnamon filling and crisp cinnamon sugar coating. The cookies are bound together with farm fresh eggs. Perfect for afternoon tea, weekend baking or sharing with family and friends, this easy cookie recipe delivers bakery-style cookies with every bite.



Prep: 15 mins

Cooking: 15 mins

Serves: 12

Makes: 12

Ingredients

Cinnamon roll filling:

- 70g butter, softened
- 1 tbsp cinnamon
- 100g brown sugar

Cookie dough:

- 227g unsalted butter (softened)
- ½ tbsp vanilla bean paste
- 290g granulated sugar
- 2 large Pace Farm eggs
- 420g all-purpose flour
- 1 tsp cream of tartar
- 1 tsp baking soda
- Pinch of salt

For rolling:

- 50g granulated sugar + 1 tbsp cinnamon

Method

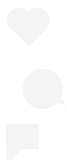
1. Preheat the oven to 175°C. Cream the butter until light and fluffy, then add the sugar and mix until combined.
2. Add the vanilla and eggs to the butter mixture and mix until smooth and combined.
3. Sift in the flour, cream of tartar, baking soda and salt, then gently fold together until a soft cookie dough forms.
4. Fold the frozen cinnamon filling dollops through the cookie dough until evenly distributed.
5. Using a 2 oz cookie scoop, portion the cinnamon cookie dough and roll each ball in cinnamon sugar. Arrange the cookies on a lined baking tray, leaving enough space between each one to spread.
6. Bake the cinnamon sugar cookies for 11–12 minutes. The cookies will spread as they bake. For perfectly round cookies, use a cookie cutter to gently swirl around each cookie while still warm.
7. Allow the freshly baked cookies to cool on the tray before serving.

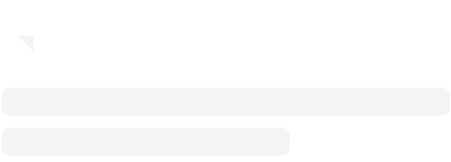
Notes

Watch how to make these cookies on the Pace Farm Instagram here:



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