

Peanut Clusters
from Samantha Grace

Ingredients

- 1 pound package chocolate almond bark
- 1 jar cocktail peanuts

Directions

1. Melt the chocolate almond bark according to the directions on the back of the package.
2. Add peanuts to melted chocolate and stir to coat.
3. Scoop with a teaspoon and drop on wax paper to harden.

Cinnamon Roll Cookies
from Samantha Grace

Ingredients

Filling:

- 1/4 cup butter, melted
- 1/3 cup brown sugar
- 1 1/2 teaspoon ground cinnamon

Dough:

- 3/4 cup butter, softened
- 3/4 cup sugar
- 1 large egg
- 2 teaspoons vanilla
- 3 Tablespoons heavy whipping cream
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 2 1/4 cup flour

Icing:

- 1 cup powdered sugar
- 2 Tablespoons butter, melted
- 1-2 Tablespoons milk

Directions

1. Preheat oven to 350°F.
2. Mix filling ingredients and set aside.
3. In a separate bowl, add softened butter and granulated sugar. Combine with a mixer on medium for 2 minutes.
4. Add egg, vanilla, heavy cream, baking powder, and salt. Mix for another minute.
5. Slowly add flour while mixing on low until combined. Don't over mix.
6. Roll dough out on a floured surface and form a rectangle.
7. Spread filling over dough, stopping an inch from the edges. Tightly roll dough to create a log and chill for 2 hours.
8. Slice into 1/2 inch pieces and place 2 inches apart on a baking sheet lined with parchment. Bake for 10-12 minutes. Cool for 5 minutes.
9. Prepare icing while cookies bake. Drizzle with icing after cool down.