**Basic Chocolate Pinwheel Cookies**

½ cup butter

1 cup sugar

¼ cup packed brown sugar

1 egg

1 ½ tsp. vanilla extract

2 cups all-purpose flour

1 tsp. baking powder

Dash of salt

2 tbsp. baking cocoa

1. Heat oven to 350F.

2. In a large bowl, cream butter and sugars until light and fluffy. Add the egg, beating well afterward. Beat in vanilla. Combine the flour, baking powder and salt; gradually add to the creamed mixture and mix well.

3. Divide dough in half; add cocoa to one portion. Roll out each portion between paper into a 12”x10” rectangle. Refrigerate for 30 minutes.

4. Remove paper. Very lightly brush one side of the plain dough with milk. Place chocolate rectangle over plain rectangle. Roll up tightly, jelly-roll style, starting with a long side; wrap in plastic wrap. Repeat with remaining dough. Refrigerate for 2 hours or until firm. Unwrap and cut into ¼” slices.

5. Place 2” apart on baking sheets lined with parchment paper. Bake at 350F for 10-12 minutes or until set. Remove to wire racks to cool.

Makes approximately 36 cookies.