



Blackberry Cinnamon Holiday Ribbons

The Little Logs That Could

I call these my holiday ribbons. They look so fancy on a plate. But they start as simple little logs of dough. You just press a line down the middle with your finger. It feels like making a tiny riverbed for a stream of jam.

My grandson calls them “train tracks.” He loves to help me press the lines. I still laugh at that. It matters because cooking should be fun, not perfect. Your finger lines will be just right.

A Berry Good Story

This recipe reminds me of my own grandma. She had a big blackberry bush. We picked berries until our fingers were purple. She would make jam right there in her kitchen.

The smell was amazing. Sweet and warm. I use store-bought jam now. But that cinnamon and berry smell still takes me back. *Fun fact: Blackberries are not really berries. They are a cluster of tiny fruits called drupelets!* Do you have a food that reminds you of someone?

Why The Dough Cracks

When you roll the dough into logs, it might crack. Do not worry. This happens to me every single time. Just pinch it back together like playdough.

This matters because food teaches us patience. Nothing is ruined. It is all part of the making. What kitchen mistake always happens to you? I bet we have all done it.

The Magic of the Slice

After baking, you let the logs cool. Then you take a sharp knife. You cut on a big slant. That is the secret.

One straight cut reveals the beautiful stripe inside. The jam looks like a ribbon running through. It is a lovely surprise. Doesn't that make a simple cookie feel special?

Share the Sweetness

These cookies are for sharing. They look so pretty on a plate. I like to give them to neighbors. It is a little gift from my kitchen to theirs.

This matters. A shared treat says, "I was thinking of you." It is a small act of kindness. Who would you like to make a plate for this year?

Ingredients:

Ingredient	Amount	Notes
Unsalted butter, softened	16 tablespoons	
Granulated sugar	$\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces/99 grams)	
Ground cinnamon	$\frac{1}{2}$ teaspoon	
Table salt	$\frac{1}{2}$ teaspoon	
All-purpose flour	2 $\frac{1}{2}$ cups (12 $\frac{1}{2}$ ounces/354 grams)	
Seedless blackberry jam	$\frac{3}{4}$ cup	
Lemon juice	1 teaspoon	
Confectioners' sugar	$\frac{3}{4}$ cup (3 ounces/85 grams)	
Hot water	1 tablespoon	plus more as needed for icing consistency



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 350 degrees. Line a flat baking sheet with parchment paper. This keeps the cookies from sticking. I love how the paper crinkles.

See also [Chocolate Slice Holiday Cookies](#)

Step 2: Now, make the dough. Beat the soft butter, sugar, cinnamon, and salt together. Keep going until it's fluffy and light. Then, mix in the flour on a slow speed. It will look crumbly at first. Turn it out and knead it gently into a smooth ball. (Room temperature butter is the secret here!)

Step 3: Divide your dough into four pieces. Roll each into a long, skinny log. Place them on your baking sheet. Use your finger to press a little trough down the middle of each log. This is where our jam river will go. What's your favorite jam flavor? Share below!

Step 4: Mix the blackberry jam with lemon juice. This makes it nice and smooth. Pour it into a bag and pipe it into the troughs. Bake the logs for about 30 minutes. Turn the pan halfway through. They're done when they feel firm. Let them cool just a bit.

Step 5: Slide the warm logs together. Whisk the powdered sugar with hot water for icing. Drizzle it all over the warm logs. Let it sit until the icing hardens. This takes patience. I still sneak a little taste of the icing.

Step 6: Time to slice! Slide a spatula under one log to loosen it. Move it to a cutting board. Trim off the messy ends. Then, cut the log on a diagonal. This makes pretty ribbons. Doesn't that look fancy? Repeat

with the rest.

Creative Twists

Try raspberry jam instead of blackberry for a tangy twist. Use orange juice in the icing instead of water for a citrus spark. For a nutty crunch, sprinkle chopped pecans on the icing before it sets. Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies are lovely on a vintage plate. A little dusting of powdered sugar looks like snow. They pair nicely with a scoop of vanilla ice cream. For a drink, a cup of hot spiced apple cider is perfect. A grown-up might enjoy a glass of sweet sherry. Which would you choose tonight?



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Keeping Your Ribbons Fresh & Festive

These cookies keep beautifully at room temperature. Just tuck them into a tin. They stay perfect for up to six days. You can also freeze the baked, un-iced logs. Wrap them tightly in plastic wrap first. They will keep for one month.

Thaw the logs on the counter before you slice them. Then drizzle with icing. I once iced a log before freezing. The icing got all sticky and soft. It was a lovely, messy lesson. Now I always ice them fresh.

See also [Glazed Holiday Carrots with Candied Shine](#)

Batch cooking these saves so much time. Make the dough logs ahead. You can chill them for a day before baking. This matters because holiday time is precious. Having cookies ready to bake means more time for stories and laughter. **Have you ever tried storing it this way? Share below!**

Three Little Hiccups & How to Fix Them

First, your dough might seem crumbly. Do not worry. Just knead it gently with your hands. The warmth from your palms will help it stick. I remember when my dough fell apart. A little patience brought it together.

Second, the jam can be hard to pipe. If your jam is too thick, warm it slightly. Stir in a tiny bit more lemon juice. This matters because smooth jam makes a prettier, tastier ribbon.

Third, slicing can make the cookies crumble. Always use a very sharp

knife. Let the logs cool until just warm. Slicing with confidence gives you clean edges. This builds your cooking confidence, too. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes. Use a good gluten-free flour blend. The texture will be a bit more delicate.

Q: Can I make them ahead?

A: Absolutely. The dough logs keep in the fridge for a day. Bake them when you are ready.

Q: What if I don't have blackberry jam?

A: Raspberry or seedless raspberry jam works wonderfully. The flavor will be just as festive.

Q: Can I make a half batch?

A: You can. Just halve all the ingredients. Your baking time will be about the same.

Q: Any optional tips?

A: A pinch of nutmeg in the dough is lovely. *Fun fact: cinnamon and blackberries are a classic pairing in old English desserts.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these holiday ribbons. They always remind me of snowy afternoons. The smell of cinnamon fills the whole house. It is a smell of warmth and welcome.

I would love to hear about your baking adventure. Tell me all about it.
Have you tried this recipe? Your stories are my favorite thing to read. Now, go create something delicious.

Happy cooking!
—Elowen Thorn.



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Blackberry Cinnamon Holiday Ribbons

Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



Prep time: **45 minutes**



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Cook time: **30 minutes**



Cooling & Setting time: **55 minutes**



Total time:**2 hours 10 minutes**



Servings: **32 cookies**



Calories: **110 kcal**

Best Season: **Summer**

Description

These elegant and festive cookies, also known as Blackberry-Cinnamon

Diagonals, feature buttery cinnamon dough logs filled with blackberry jam and drizzled with a sweet icing.

See also Frozen Festive Yogurt Trio

Ingredients

- 16 tablespoons unsalted butter, softened
- ½ cup (3½ ounces/99 grams) granulated sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon table salt
- 2½ cups (12½ ounces/354 grams) all-purpose flour
- ¾ cup seedless blackberry jam
- 1 teaspoon lemon juice
- ¾ cup (3 ounces/85 grams) confectioners' sugar
- 1 tablespoon hot water

Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line rimless baking sheet with parchment paper.
2. Using stand mixer fitted with paddle, beat butter, sugar, cinnamon, and salt on medium-high speed until light and fluffy, 3 to 5 minutes. Stop mixer. Add flour and mix on low speed until mixture comes together in crumbly dough, about 2 minutes, scraping down bowl halfway through mixing. Transfer to work surface and knead gently until dough forms smooth ball.
3. Divide dough into 4 equal pieces. Gently roll and pinch each piece into 14-inch log (if dough cracks, pinch it back together). Arrange logs lengthwise on prepared sheet. Press your index finger along length of 1 log to create trough that is ¾ inch wide and ¼ inch to ⅓ inch deep, using fingers of your other hand to mold sides. Repeat

with remaining logs.

4. Whisk jam and lemon juice in bowl until smooth. Transfer mixture to piping bag fitted with ¼-inch round tip and pipe evenly among troughs. Bake until logs are lightly browned and firm to touch, about 30 minutes, rotating sheet halfway through baking. Cool on sheet until just warm to touch.
5. Gently slide logs into center of sheet until touching. Whisk confectioners' sugar and water in small bowl until smooth. (If mixture is too thick to drizzle, whisk in more water ½ teaspoon at a time.) Using spoon, drizzle icing over cookies. Let sit until icing is set, 25 to 30 minutes.
6. Run thin spatula under 1 log to release from parchment. Carefully transfer log to cutting board. Using sharp chef's knife at 45-degree angle, trim ½ inch from each end of log and discard trim. Slice remaining length on diagonal into 8 pieces. Repeat with remaining logs. Serve. (Store cookies at room temperature for up to 6 days.)

Notes

For a neater piping job, you can use a small zip-top bag with a corner snipped off if you don't have a piping bag and tip. Ensure the logs are completely cool before drizzling the icing for clean lines.

Keywords: Blackberry, Cinnamon, Cookies, Holiday, Ribbons, Diagonals