

Date Pinwheel Cookies

This recipe was a tradition ever Christmas at our family. My Mom and my Aunt always got together with us girls to make cooks. It usually took a weekend to do all the cookies

Ingredients

Filling:

- 1** package (8 ounces) pitted dates, chopped
- 1** cup water
- 1/4** cup sugar
- 2** teaspoons lemon juice
- 1** cup finely chopped pecans or walnuts

Dough

- 1** cup butter, softened
 - 2** cups brown sugar, firmly packed
 - 2** eggs
 - 3 1/2** cups all-purpose flour
 - 1/2** teaspoon baking powder
 - 1/2** teaspoon salt
 - 1/4** teaspoon baking soda
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Directions

In a saucepan, combine dates, water, sugar and lemon juice. Bring date mixture to a boil then reduce and let simmer for about 10 minutes, stirring occasionally. Stir in chopped nuts.

In a mixing bowl, cream butter, brown sugar, and eggs until light and fluffy. In a separate bowl, combine flour, baking powder, salt and baking soda; stir to blend. Gradually add dry ingredients to creamed mixture. Beat until just blended. Divide dough into three equal portions. Wrap in waxed paper and chill until easy to handle.

Between sheets of waxed paper, roll each portion into a rectangle, about 12 x 8 inches. Remove top piece of waxed paper and spread each rectangle with about 2/3 cup of the date mixture. Starting with the 12 inch side, lift edge of waxed paper. Peel paper off as dough is rolled, jelly-roll fashion. Repeat with remaining portions and filling. Wrap rolls in waxed paper and refrigerate for several hours or overnight.

Preheat oven to 350°. Cut each roll into 1/4 inch slices and place about 1 inch apart on greased cookie sheets. Bake for 10 to 12 minutes; cool on racks. Makes 7 to 8 dozen.

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