



WOW! IT'S A TWO IN ONE COOKIE!

Lori McLain

Recipe: DATE WALNUT PINWHEEL COOKIES

About the Recipe from Lori: This pinwheel cookie recipe reminds me of my Grandma baking cookies during the holidays when I was growing up in Portland, Indiana! She would use whatever nuts were around. We had a black walnut tree, so she used a lot of those!

I made up this easy version out of a pie crust and they came out great. They were originally published as Date-Walnut Pinwheels in Simple & Delicious and in Taste of Home Simple and Easy book. I keep the ingredients on hand, and it is easy to make a batch up when someone drops in!

TOTAL TIME: Prep/Total Time: 25 min.

MAKES: 12 servings

Ingredients

3 tablespoons sugar
1/2 teaspoon ground cinnamon
1 cold refrigerated pie pastry
1 tablespoon apricot preserves
2/3 cup finely chopped pitted dates
1/2 cup finely chopped walnuts

Directions

Preheat oven to 350°. Mix sugar and cinnamon. On a lightly floured surface, unroll pastry sheet; roll pastry into a 12-in. square. Spread preserves thinly over top; sprinkle with dates, walnuts and cinnamon-sugar.

Roll up jelly-roll style; pinch seams to seal. Cut crosswise into 12 slices, about 1 in. thick. Reshape cookie into round shape. Place 1 in. apart on an ungreased baking sheet. Bake 12-14 minutes or until golden brown. If using an insulated cookie sheet, it will take about 2 minutes longer. Remove from pan to a wire rack to cool.

Yield: 1 dozen.

Note: Leave it to Lori to create a two in one recipe. After making the recipe, I turned some of them over, revealing a caramelized flat cookie. I also mixed up a lemon glaze – about 1/2 cup confectioners' sugar mixed with 1 to 2 teaspoons lemon juice. Then I drizzled some glaze over the cookies. Three cheers to you, Lori!