

Date Pinwheels

Joy of Cooking

These are easier than they appear and can be made well in advance. The rolls will keep in the freezer for 2 months!

Filling:

- 1 cup chopped pitted dates
- 6 tablespoons sugar
- 5 tablespoons boiling water
- 1/2 teaspoon grated lemon rind
- 2 teaspoons lemon juice
- 2 teaspoons butter
- 1/8 teaspoon salt

Put all ingredients in a saucepan and boil and stir until thick. Cool.

Dough:

Beat until soft:

- 1/2 cup butter

Add gradually and blend until creamy:

- 1 cup sifted sugar

Mix in:

- 1 beaten egg
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon

In a separate bowl, sift 1 1/4 to 1 1/2 cups of all-purpose flour

With:

- 1/4 teaspoon salt
- 1 1/2 teaspoons baking powder

Stir the sifted ingredients into the butter mixture. Chill for 4 hours or overnight.

Roll the dough out to a rectangle to a thickness of 1/8 inch. Spread the date filling over the dough and roll like jelly roll. Wrap the roll in waxed paper or plastic wrap. Chill the roll 4 hours or overnight or it can be frozen.

When ready to bake, slice roll into 1/4 inch slices and bake on a greased cookie sheet at 400 degrees for 8-10 minutes. Makes approximately 40 cookies.