

Date Pinwheel Cookies

Submitted by Amy Welden
(Adapted from fromvalerieskitchen.com)



Prep Time: 20 mins
Cook Time: 12 mins
Chilling Time: 1 hr
Total Time: 1 hr 32 mins

Ingredients

- 2 cups all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup butter softened
- ½ cup light brown sugar
- 1 teaspoon pure vanilla extract
- 1 egg
- 8 ounces fresh dates, chopped (approximately 1 cup)
- ¾ cup granulated sugar divided
- ½ cup water
- 1 cup chopped pecans or walnuts

Instructions

- Combine the flour, baking soda, and salt in a small mixing bowl and set aside.
- In a large mixing bowl, using a hand mixer, cream the butter with remaining ½ cup granulated sugar and ½ cup brown sugar. Mix on medium speed for a minute or two. Add the egg and vanilla and continue mixing until well incorporated.
- Add the dry ingredients to the butter mixture and stir with a spoon until combined. Using clean hands, work the dough until it holds together in a ball. Wrap the ball of dough in plastic wrap and refrigerate for an hour.

- Meanwhile, place the chopped dates, 1/4 cup granulated sugar and 1/2 cup water in a small saucepan over medium heat. Bring mixture to a boil then reduce heat to low and simmer for about 5 minutes, stirring occasionally. When the dates have cooked down and the mixture is paste like, mix in the chopped nuts and remove the pan from the heat. Set aside to cool.
- Roll chilled dough out on a lightly floured piece of wax paper to a 12- x 8-inch rectangle. Spread the cooled date mixture on the dough to within about 1/2-inch of the edges. Starting at one of the long ends, begin to carefully roll the dough into a log. Wrap the rolled dough in the wax paper and refrigerate for at least an hour or overnight.
- When ready to bake, preheat oven to 375 degrees F. Slice roll into 1/4-inch slices. Place on lightly greased or parchment paper lined baking sheets and bake for 10 to 12 minutes. Remove from oven and allow to cool on baking sheets for a minute or two before transferring to a wire rack to cool completely.
- Store in an airtight container.