

DATE-NUT PINWHEELS

From the kitchen of Mary C Plona

Category: COOKIES

Preparation time: 30 min

Servings: 5 doz

Ingredients

- 1/4 cup Shortening
- 1/4 cup Butter or Margarine
- 1 cup Brown Sugar
- 1 Egg
- 1/2 tsp Vanilla
- 1 3/4 cup all purpose Flour
- 1/2 tsp Baking Soda
- 1/4 tsp Salt
- FILLING: Cook 3/4# pitted chopped dates/prunes with 1/3 cup sugar & 1/3 cup water until slightly thick. Stir constantly. Cool. Add 1/2 cup nuts.

Instructions

Mix crisco, butter, sugar, egg & vanilla. Mix in dry ingredients. Form into a roll. Wrap in waxed paper. Chill until firm. Divide dough in half. Roll each piece in waxed paper to form a rectangle 11" x 7". Spread with filling. Roll from the 11" side & seal edges. Wrap rolls in waxed paper & chill several hours. Cut in 1/4" slices. Place on lightly greased cookie sheet & bake in preheated oven @ 400 F for 10 min.

