

# Date Swirl Cookies

#cooking/recipe

#2019/December#

#cooking/dessert

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## Ingredients

### FILLING:

2 cups chopped dates  
1 cup water  
1 cup sugar  
1 cup chopped nuts  
2 teaspoons lemon juice

### DOUGH:

1 cup butter, softened  
1 cup packed brown sugar  
1 cup sugar  
3 large eggs, room temperature  
1 teaspoon lemon extract  
4 cups all-purpose flour  
1 teaspoon salt  
3/4 teaspoon baking soda

## Process

In a saucepan, combine filling ingredients. Cook over medium-low heat, stirring constantly, until mixture becomes stiff, 15-20 minutes. Chill.

For dough, cream butter and sugars in a bowl. Add eggs, one at a time, beating well after each addition. Add extract. Combine flour, salt and baking soda; gradually add to creamed mixture and mix well. Chill for at least 1 hour.

On a lightly floured surface, roll out half of the dough to a 12x9-in. rectangle, about 1/4 in. thick. Spread with half of the filling. Roll up, starting with the long end. Repeat with remaining dough and filling. Wrap in plastic; chill overnight.

Cut rolls into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 375° for

8-10 minutes or until lightly browned. Cool on wire racks.

## Nutrition

**Servings: 4 Dozen - 1 Cookie Per Serving**

Calories: 160

Fat: 6g

Carbs: 26g

Protein: 2g

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