



Date Nut Pinwheels

Ingredients

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 large eggs, room temperature
4 cups all-purpose flour
1/2 teaspoon baking soda
FILLING:
2 packages (8 ounces each) pitted dates
1 cup water
1/2 cup sugar
1/2 cup chopped walnuts

Directions

In a large bowl, cream butter and sugars until light and fluffy,. Beat in eggs. In another bowl, whisk flour and baking soda; gradually beat into creamed mixture.

Divide dough into 3 portions. Shape each into a disk. Cover and refrigerate 1 hour or until firm enough to roll.

For filling, place dates, water and sugar in a large saucepan. Bring to a boil. Reduce heat; simmer, uncovered, until dates are tender and liquid is almost evaporated. Stir in walnuts; cool completely.

Roll each dough portion between 2 sheets of waxed paper into a 12x10-in. rectangle. Refrigerate 30 minutes. Remove waxed paper. Spread a third of the filling over each rectangle. Roll up tightly jelly-roll style, starting with a long side. Wrap securely. Refrigerate until firm.

Preheat oven to 350°. Unwrap and cut dough crosswise into 1/3-in. slices. Place 2 in. apart on greased baking sheets. Bake 10-12 minutes or until set. Remove from pans to wire racks to cool.

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