

Date Nut Pinwheels

*Frieda Whiteley - Lisbon, CT
Taste of Home Grandma's Favorites*

Yield: 9 dozen

*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 ounce ea) pitted dates
1 cup water
1/2 cup sugar
1/2 cup chopped walnuts*

Preparation Time: 30 minutes**Bake Time: 10 minutes**

In a large bowl, cream the butter and sugars until light and fluffy. Beat in the eggs.

In another bowl, whisk the flour and baking soda. Gradually beat into the creamed mixture. Divide the dough into three portions. Shape each portion into a disk. Cover and refrigerate for one hour or until firm enough to roll.

For the filling: Place the dates, water and sugar in a large saucepan. Bring to a boil. Reduce the heat. Simmer, uncovered, until the dates are tender and the liquid is almost evaporated. Stir in the walnuts. Cool completely.

Roll each portion between two sheets of waxed paper into a 12x10-inch rectangle. Refrigerate for 30 minutes.

Remove the waxed paper. Spread one-third of the filling over each rectangle. Roll up tightly jelly-roll style, starting with a long side. Wrap securely. Refrigerate until firm.

Preheat the oven to 350 degrees.

Unwrap and cut the dough crosswise into 1/3-inch slices. Place two-inches apart on greased baking sheets.

Bake for 10 to 12 minutes or until set.

Remove from the pans to wire racks to cool.

Per Serving (excluding unknown items): 6007 Calories; 234g Fat (34.6% calories from fat); 82g Protein; 916g Carbohydrate; 18g Dietary Fiber; 921mg Cholesterol; 2750mg Sodium. Exchanges: 25 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 Fruit; 43 1/2 Fat; 34 1/2 Other Carbohydrates.