



DATE NUT PINWHEEL COOKIES

YIELDS: 1 COOKIE LOG (APPROX 15 COOKIES)

It's holiday baking season and we all want to get our bake on but it can be hard to find the time. What if we told you we had cookie recipes that you can whip up in under 20 minutes and bake to order! Introducing holiday cookie logs. An easy holiday baking solution that gives you freshly baked cookies on demand. Simple recipes with good ingredients; a dynamic duo when it comes to execution and flavour! Once chilled, just cut and pop in the oven for warm cookies everyone will love. Thanks to our friends at Goodness Me! Natural Food Market for developing this recipe using our flour.



Ingredients

- 1 c pitted dates, chopped
- 1/3 c water
- 1 c chopped nuts (walnuts, or pecans)
- 3/4 c cane sugar, divided
- 1/2 c unsalted butter, softened
- 1/2 c light brown sugar
- 1/2 t pure vanilla extract
- 1 egg
- 2 c Anita's Organic All Purpose Flour, Anita's Organic 60/40 Baker's Blend Flour
- 1/4 t sea salt
- 1/2 t baking soda

Instructions

1. In a small saucepan, bring the dates, water and ¼ cup of the cane sugar to a simmer. Cook for 2-3 minutes, stirring constantly, until thickened.
2. Set the mixture aside to cool.
3. In a standing mixer, cream the butter, brown sugar and the rest of the cane sugar until light in colour. Stir in egg, vanilla, salt, flour, and baking soda. Mix until all the ingredients are combined.
4. Split the dough in half and roll each dough ball out until it is about ¼ inch thick. Spread half of the prepared date paste onto the dough and gently roll to create a log. Wrap each log in parchment paper and chill overnight.
5. Preheat the oven to 375°F and line cookie sheets with parchment paper. Unwrap the dough logs and slice into ¼ inch thick cookies. Bake for 10-12 minutes until slightly golden. Remove from the oven and cool on a wire rack until room temperature.

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