Pineapple Macadamia Pinwheel Cookies

Ingredients:

- 1/2 cup butter
- 3/4 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla extract
- 1 1/4 cups sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup ground candied pineapple
- 1/2 cup ground macadamia nuts
- 1/3 cup sweetened flaked coconut

Directions:

Preheat oven to 375 degrees. Line cookie sheets with parchment paper. Set aside.

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in sifted dry ingredients.

Roll dough on a floured surface into a 12-inch square.

Mix together ground pineapple, macadamia nuts and coconut. Spread on dough. Roll as for jelly roll; wrap in plastic wrap and chill overnight.

Cut dough into 1/8 inch slices. Place cut side down on prepared baking sheets. Bake at 375 degrees for 12 minutes or until cookies are golden brown and slightly puffed. Cool on baking sheets for 5 minutes. Remove and let cool on wire racks.

A recipe from Lynn Huntley of https://turnips2tangerines.com.