

Cherry Walnut 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
- 3/4 to 1 cup ground candied cherries
- 1/2 cup ground walnuts

Directions:

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

Cream butter; add sugar gradually; beat in egg yolks and vanilla extract.

Blend in sifted dry ingredients. Roll dough on Flores surface into a 12 inch square. Mix cherries and walnuts; spread on dough. Roll as for jelly roll; wrap in plastic wrap. Chill dough overnight.

Cut into 1/8 inch slices. Place slices, cut side down on prepared baking sheets. Bake at 375 degrees for 12 minutes or until golden brown. Remove from oven and allow to cool 5 minutes. Remove cookies to wire rack to cool completely.

