



Cinnamon-Sugar Pinwheel Cookies

INGREDIENTS

1/2 cup (1 stick) butter or margarine, softened
3 ounces cream cheese, softened
1 egg yolk
1 cup sifted all-purpose flour

1/4 cup (1/2 stick) butter or margarine, melted
1/2 cup finely chopped pecans
1/3 cup sugar
2 teaspoons cinnamon
Confectioners' sugar (optional)

DIRECTIONS

1. Beat butter and cream cheese together in mixing bowl; blend in egg yolk. Stir in flour. Cover and refrigerate for 30 minutes.
2. Preheat oven to 350°F. Divide dough in half. On lightly floured board or pastry cloth, roll out first half into a 12x10-inch rectangle. Brush with 2 tablespoons melted butter.
3. Stir together pecans, sugar and cinnamon. Sprinkle half of this mixture over dough. Roll up jelly-roll style, beginning with the long side. Cut into 1/2-inch slices and arrange one inch apart on ungreased baking sheet. Repeat this procedure with second half of the dough.
4. Bake for 12 to 15 minutes or golden brown. Cool on wire racks. Dust with confectioners' sugar, if desired.
5. Makes about 36 cookies.

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