



## Pistachio Pinwheels

Who can resist the buttery, nutty sweetly spiced pistachio pinwheels? We sure can't, and once you try these we don't think you will be able to either! These gorgeous Pistachio Pinwheels are super tasty and simple to make! The use of Farm Fresh Nuts Pistachios and Jumbo Medjool Dates!

### INGREDIENTS

2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/2 cup (1 stick) unsalted butter, room temperature  
1 1/4 cups sugar, divided  
1 large egg  
1 teaspoon pure vanilla extract

1 1/4 cups coarsely chopped pitted dates (about 7 ounces whole)  
1/2 cup unsalted shelled pistachios, finely chopped  
Freshly grated zest of 1 lemon

### GLAZE

1 cup confectioners' sugar  
2 tablespoons fresh lemon juice  
1 teaspoon freshly grated lemon zest

### PREPARATION:

For Cookies: In a medium bowl, whisk together flour, baking soda, and salt. In the bowl of a mixer fitted with the paddle attachment, beat together butter and 1 cup of the sugar on medium speed until light and fluffy, about 3 minutes. Beat in egg and vanilla. Reduce speed to low and add flour mixture, beating until just combined.

Turn out dough onto a sheet of parchment paper. Form into a rectangle (approximately 4 x 6 inches), with even thickness. Place a second sheet of parchment on top. Roll out to a 10 1/2-x-12 1/2-inch rectangle, 1/4 inch thick. Trim edges to create a 10-x-12-inch rectangle. Refrigerate until firm, at least 1 hour or overnight.

Meanwhile, in a medium saucepan, combine dates, remaining 1/4 cup sugar, and 1 cup water. Bring just to a boil, then reduce to a simmer. Cook, stirring occasionally, until thickened and fairly smooth (some chunks are ok), about 15 minutes. Remove from heat, transfer to a bowl, and let cool completely. (If not using same day; keep covered and refrigerated until ready to use.)

Remove dough from refrigerator. Remove top sheet of parchment. Spread date mixture over dough, leaving a 1/2-inch border. Sprinkle pistachios and lemon zest on top. Gently press nuts into filling to help them stay put while you roll dough.

With a long end of dough facing you, tightly roll dough into a tight log, using the bottom sheet of parchment for support as you go. (If the dough is too stiff to roll, let stand for 5 to 10 minutes, then try again. If it becomes too soft, refrigerate 10 to 20 minutes.) Wrap log in plastic; refrigerate at least 2 hours or up to overnight.

When ready to bake: heat oven to 350°F with racks in middle and lower third. Line 2 cookie sheets with parchment paper.

Remove plastic from log and cut into 1/4-inch-thick rounds. Arrange on prepared cookie sheets, spacing 1 inch apart. Bake, turning pans and rotating between racks halfway through, until edges are just beginning to brown, 15 to 18 minutes. Let cool on sheets 5 minutes, then transfer to wire racks and let cool completely.

For Glaze: In a small bowl, stir together confectioners' sugar, lemon juice, and zest until smooth. Immediately drizzle over cooled cookies.