

Raspberry Pinwheels

A family favourite!

Time to complete: Prepare dough 30 minutes. Chill dough overnight. Bake 8 to 10 minutes

Age Group: 4+ (adult supervision may be required)

Ingredients:

- 2 cups all purpose flour
- 1 egg
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ½ cup raspberry jam (with seeds or seedless, your preference)
- ½ cup butter, softened
- ½ cup shredded coconut
- 1 cup sugar
- ¼ cup finely chopped pecans or walnuts



Directions: Preheat oven to 375° F. (adjust your oven temperature so you won't overcook cookies)

- Combine flour, baking powder, and salt. Stir well to blend.
- Cream butter, sugar, egg, and vanilla together thoroughly.
- Mix dry ingredients with creamed mixture.
- Roll dough between 2 sheets of waxed paper to a 12" x 9" rectangle.
- Combining jam, coconut, and nuts, spread evenly over dough to within ½" of edges.
- Roll up tightly, jellyroll fashion, starting from long side. Gently press edge to seal.
- **Wrap in waxed paper and chill overnight.**
- Cut into ¼" thick slices and place on greased baking sheets.
- Bake for 8-10 minutes or until golden.