



Damson Plum Pinwheels

READY IN



300 min.

SERVINGS



96

CALORIES



46 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 oz cream cheese softened
- ☐ 1 large eggs separated
- ☐ 2.5 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.8 teaspoon ground cardamom
- ☐ 0.3 cup damson plum jam
- ☐ 0.5 teaspoon salt
- ☐ 2 tablespoons decorative sugar (preferably coarse)
- ☐ 1 cup butter unsalted softened

- ☐ 1 teaspoon vanilla extract pure

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ wax paper
- ☐ spatula
- ☐ rolling pin

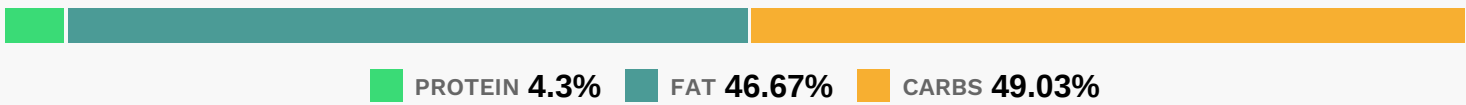
Directions

- ☐ Whisk together flour, salt, and cardamom in a bowl.
- ☐ Beat together butter, cream cheese, and granulated sugar in a large bowl with an electric mixer at medium-high speed until fluffy, about 3 minutes, then beat in yolk and vanilla. Reduce speed to low and add flour mixture in 3 batches, mixing until dough just comes together. Quarter dough and flatten each piece into a block, then chill, wrapped in plastic wrap, until firm, 2 to 3 hours.
- ☐ Put oven rack in middle position and preheat oven to 350°F. Line 2 large baking sheets with parchment paper.
- ☐ Keeping remaining 3 pieces chilled, roll out 1 piece of dough 3/4 inch thick on a lightly floured surface with a lightly floured rolling pin, then trim edges to make a 12- by 8-inch rectangle. Chill scraps, wrapped in plastic wrap.
- ☐ Cut rectangle into 2-inch squares with pastry wheel.
- ☐ Make a 1-inch-long cut in 1 square from tip of each corner in toward center with a small knife, halving each corner. (You will have 8 points.) With tip of knife, lift every other point and gently

fold into center, overlapping ends slightly. Press center lightly to form a small well. Put 3/4 teaspoon of jam in center and transfer with a spatula to a lined baking sheet. Repeat with remaining squares, arranging pinwheels 2 inches apart on sheet.

- ☐ Brush cookies with lightly beaten egg white and sprinkle with decorative sugar.
- ☐ Bake until edges are pale golden, 10 to 15 minutes. Cool 5 minutes on sheet, then transfer from parchment to a rack to cool completely.
- ☐ While first batch is baking, form pinwheels with another piece of dough.
- ☐ Bake in same manner, then gather scraps and chill until dough is firm enough to reroll, 15 to 20 minutes. Make more cookies with remaining 2 pieces of dough and with scraps in same manner (reroll scraps only once).
- ☐ •Cookies keep, layered between sheets of parchment or wax paper, in an airtight container at room temperature 4 days. •Dough can be chilled up to 2 days or frozen, wrapped in plastic wrap and then foil, 1 month.

Nutrition Facts



Properties

Glycemic Index:3.15, Glycemic Load:3.88, Inflammation Score:-1, Nutrition Score:0.69217390729033%

Nutrients (% of daily need)

Calories: 46.12kcal (2.31%), Fat: 2.42g (3.72%), Saturated Fat: 1.47g (9.22%), Carbohydrates: 5.71g (1.9%), Net Carbohydrates: 5.6g (2.04%), Sugar: 2.96g (3.29%), Cholesterol: 8.21mg (2.74%), Sodium: 17.29mg (0.75%), Alcohol: 0.01g (100%), Alcohol %: 0.17% (100%), Protein: 0.5g (1%), Selenium: 1.43µg (2.04%), Vitamin B1: 0.03mg (1.76%), Folate: 6.51µg (1.63%), Vitamin A: 77.77IU (1.56%), Vitamin B2: 0.02mg (1.38%), Manganese: 0.03mg (1.38%)