

# Date Pinwheels

## Rose Zubot

3 c dates,  
 $\frac{3}{4}$  c brown sugar,  
 $\frac{1}{4}$  c hot water, and  
 $\frac{1}{2}$  tsp nutmeg.

Cut up dates. Place in top of double boiler. Add brown sugar, hot water and nutmeg. Cook until thick and then cool.

Dough:

$\frac{3}{4}$  c margarine,  
2 c brown sugar,  
2 eggs unbeaten,  
4 c flour,  $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp cream of tartar,  
1 tsp soda, and  
1 tsp vanilla.

Cream together margarine and sugar. Beat in eggs. Add flour, salt, cream of tartar and soda. Add vanilla and mix well. It will be a very stiff dough. It may require kneading. Roll into a square about  $\frac{1}{4}$  " thick.

Spread filling on and roll like a jelly roll. Let stand overnight in a cool place. Slice and bake at 375.