

Harlequin Pinwheels

From Vicki, a former employee



A swirled chocolate and brown sugar cookie.

COOKIE DOUGH:

- 3 cups flour
- 3/4 teaspoon baking powder
- 1 1/2 cups brown sugar
- 3 whole egg yolk
- 1 1/2 teaspoons vanilla
- 3/4 cup unsalted butter, softened

FILLING:

- 18 ounces chocolate chips
- 3 tablespoons butter
- 12 ounces sweetened condensed milk
- 3 teaspoons vanilla
- 1 1/2 cups walnuts, chopped

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 72

If sealed well, the frozen dough will keep for several weeks. The dough is fragile, however if it dries out. When I made it this time each of the 3 balls of dough weighed 10 1/2 ounces. It helps to have them all the same size. This recipe came from Vicki, one of the employees at the ad agency I owned. Whenever we had Christmas potlucks (or cookie exchanges) she brought these cookies, to great fanfare.

1. Cookie mixture: Using a mixer, beat together the brown sugar and butter, then add egg yolks and vanilla. Combine the flour and baking powder, then add to mixture and beat until smooth. When finished, the dough is a bit on the dry side, so use your hands to pull it into a solid piece.
2. Divide the dough into 3 parts (use a scales to make them equal) and roll each between two pieces of waxed paper to an approximate 12" x 7" rectangle. Each piece needs to have its own waxed paper. If you have a Silpat, position the dough, on its paper, on top of the Silpat. It helps to keep it from sliding. Do not try to make the dough larger - measure if you need to. Cover with waxed paper or a damp towel while preparing the chocolate filling.
3. Filling: In a heatproof bowl or large measuring cup combine the chocolate chips and butter. Place over a simmering pot of water. The bowl should be OVER the water, not in it. Cook until chocolate chips are just barely melted. Add the sweetened condensed milk and 3 teaspoons of vanilla. Stir well.
4. Spread the chocolate mixture over the 3 pieces of cookie dough. Leave one long side with little chocolate so you can sort of seal the edge. Allow the chocolate to cool slightly on the dough - while you go chop up the nuts - then sprinkle the tops with chopped walnuts and gently press them into the filling. Roll up, starting along the 12" side, lifting gently with the waxed paper. Do not peel off the waxed paper, but use it to help you make the full round. If you remove the waxed paper, some of the dough may crack where it's not supported by the paper. Wrap them carefully with aluminum foil (with the waxed paper) and freeze.
5. When ready to bake, preheat oven to 350°. Allow dough roll to sit out for 10-30 minutes, then remove waxed paper and foil, before slicing into thin rounds. Cut all cookies in uniform thickness, and cut with the edge on top, so you can hold it together as you slice. Otherwise, the outside cookie may fall apart. Place on foil covered cookie sheets and bake approximately 10 minutes. Do not overbake - allow them to get just golden brown. The chocolate part continues to cook after you've removed them from the oven. If you overbake these, the chocolate parts become more like candy (hard). You can remove the foil sheets to a rack. Allow the cookies to cool completely before removing them from the foil.

Per Serving (excluding unknown items): 120 Calories; 7g Fat (47.7% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 19mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.