

# Raspberry Pinwheel Cookies



4.59 from 84 votes

These jam pinwheel cookies have buttery dough with raspberry jam and nut rolled up inside. Slice, dip in sparkling sugar and bake!

Prep Time 10 mins	Cook Time 15 mins	Chilling Time 2 hrs	Total Time 2 hrs 25 mins
----------------------	----------------------	------------------------	-----------------------------

Servings: 20

## Ingredients

- 1 1/2 cup flour
- 1/4 teaspoon salt
- 4 ounces cream cheese
- 1/2 cup butter
- 1/4 cup raspberry jam
- 1/2 cup walnuts finely chopped
- 1/4 cup sparkling sugar

## Instructions

1. Combine the flour and salt in a food processor and pulse a few times to mix.  
1 1/2 cup flour, 1/4 teaspoon salt
2. Add the butter and cream cheese and process until a ball a dough forms. It will form fine crumbs first, and then as you continue to process it will clump together into a ball.  
4 ounces cream cheese, 1/2 cup butter
3. Chill the dough for 2 hours.
4. Preheat the oven to 375 F.
5. Roll the dough out onto a lightly floured surface into a rectangle about 14 x 12 inches. I cut the edges off my rectangle to make it straight.
6. Spread the jam on the dough, and then spread the walnuts on top.  
1/4 cup raspberry jam, 1/2 cup walnuts
7. Roll up from the long side and cut into 1/2 inch thick slices.
8. Dip one side of each slice in coarse sugar.  
1/4 cup sparkling sugar
9. Bake sugar side up for 15 - 20 minutes, until the cookies are lightly browned.

©2022 *UpstateRamblings.com*