

CRANBERRY-ORANGE PINWHEELS

1 1/2 cup granulated sugar

1/2 tsp. baking powder

1 cup butter, softened

1/2 tsp. salt

2 eggs

2 tsp. finely shredded orange peel

3 cups all-purpose flour

**FILLING:**

1 cup cranberries

1 cup pecans

1/4 cup packed brown sugar

(In a blender or food processor, combine ingredients and process until cranberries and nuts are finely chopped; set filling aside)

**INSTRUCTIONS:**

Set oven to 375°

1. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and orange peel until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half. Cover and chill dough about 1 hour or until easy to handle.
2. Roll half of the dough between pieces of parchment or waxed paper into a 10-inch square. Spread half of the filling over dough square to within 1/2 inch of edges; roll up dough. Moisten edges; pinch to seal. Wrap in parchment paper or plastic wrap. Repeat with remaining dough and filling. Chill for 4 to 24 hours.
3. Cut rolls into 1/4-inch slices. Place slices 2 inches apart on an ungreased cookie sheet. Bake at 375° for 8 to 10 minutes or until edges are firm and bottoms are lightly browned. Cool on cookie sheet for 1 minute. Transfer to a wire rack and let cool. Makes about 60 cookies.