

Orange-Date-Nut Cookies

Submitted by Delphinus S.



Ingredients:

- 1x (10-ounce) package chopped dates
- 1 teaspoon grated orange rind
- 1 Tablespoon orange juice
- 1 cup butter or margarine, softened
- 1 ½ cups sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup finely chopped toasted pecans, divided

Line a 9-x5-inch loafpan with aluminum foil, allowing foil to extend over edges of pan.

Position knife blade in food processor bowl, add first 3 ingredients. Process 45 seconds or until dates are finely chopped.

Beat butter at medium speed with a heavy-duty electric mixer until blended. Gradually add sugar, beating until blended. Add egg and vanilla; beat well.

Combine flour, baking powder, and salt, gradually add to butter mixture, beating at low speed just until blended.

Divide dough into 3 portions. Knead ½ cup pecans into 1 portion of dough, press dough into prepared pan. Knead date mixture into 1 portion of dough, press in pan over pecan dough. Knead remaining ½ cup pecans into remaining portion of dough, press in pan over date dough. Cover and chill at least 2 hours.

Invert loafpan onto a cutting board, remove and discard aluminum foil. Cut dough lengthwise into 4 sections. Cut section of dough crosswise into ¼-inch slices. Place slices 1 ½ inches apart on the greased baking sheets.

Bake at 350 degrees for 9 to 10 minutes or until lightly browned. Cool slightly on baking sheets, remove to wire racks to cool completely.

Yield: 8 dozen