

# DATE COOKIES

from the kitchen of andie overholt

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## dough ingredients

- 1 cup sugar
- 1 cup brown sugar
- 1 cup shortening (1/2 that butter)
- 3 eggs
- 4 cups flour
- 1 tsp baking soda
- 1/2 tsp salt

## steps

1. Cream shortening and add sugar gradually, add slightly beaten eggs, then sifted dry ingredients
2. Roll out dough 1/4" thick on parchment paper and spread with filling
3. Roll up like a jelly roll. Place in fridge overnight.
4. Slice 1/4" thick and bake in a hot oven (400) for 10-12 minutes

## filling (make after dough)

- 1 lb dates cut fine
- 1 cup walnuts or preferred nuts cut fine
- 1/2 cup water
- 1/2 cup sugar

## steps

1. Cook for 10 minutes in a pot on medium low heat. This will stick to the pan easily...stir often.