



Comal Pecan Farm

Enjoy our family recipes from Deep in the heart of Texas!



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Date Pin Wheels Recipes

(Belgian Cookies)

Cookies

Cookies Ingredients (Checklist)

- ☐ 1 c. margarine
- ☐ 2 c. brown sugar
- ☐ 3 eggs, beaten
- ☐ 1/2 tsp. salt
- ☐ 1/2 tsp. baking soda
- ☐ 4 c. flour

Cookies Directions

1. Cream together margarine and sugar.
2. Add eggs.
3. Combine dry ingredients and add gradually to creamed mixture.
4. Cut three pieces of wax paper, each about 18 inch long. Flour paper.
5. Divided dough into 3 parts; put one piece on each piece of floured paper. If dough is too sticky, add more flour before dividing it.
6. Pat until about finger thick.

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Prep Time: 120 minutes

Cook Time: 10 minutes

Yield:

Filling

Filling Ingredients (Checklist)

- ☐ 1 c. sugar
- ☐ 1/4 c. chopped dates
- ☐ Enough milk to barely dissolve sugar
- ☐ 2 Tbsp. margarine
- ☐ 1 tsp. vanilla
- ☐ 3 c. coconut
- ☐ 1 c. pecans

Filling Directions

1. Combine sugar, dates and milk.
2. Cook this mixture until it boils, stirring constantly. Remove from heat.
3. Add margarine and vanilla, mixing well.
4. Add coconut and pecans, mixing well.
5. Spread filling on prepared dough.
6. Roll dough like a jellyroll.
7. Put into freezer and let chill until firm.
8. Slice each roll and place on well-greased baking sheet.
9. Bake at 350° until light brown.
10. Remove cookie from pan and flip over. If cookie sticks, return to oven for about 1 minute longer. Remove and cool.