

Trefoils® Pinwheels

Little Brownie®
Bakers



Trefoils® Pinwheels

Ingredients:

Pie Crust:

- 1 cup flour
- 1/4 cup oat bran
- 1/8 cup wheat germ
- 1/8 cup wheat bran
- 1/2 teaspoon apple cider vinegar
- 3 teaspoons water
- 1 egg yolk
- 1/2 teaspoon salt
- Zest of 1 small lemon
- 3/4 cup butter

Filling:

- 3/4 cup walnuts
- 1/2 cup almonds
- 1 sleeve of Trefoils Girl Scout Cookies
- 1 teaspoon cardamom
- 2 teaspoons cinnamon
- 1 egg white
- 1/3 cup honey

Pan:

- 1 1/2 tablespoons melted butter
- 1/4 cup honey

1. Preheat oven to 400 ° F.
2. *Pie Crust:* In an electric mixer or food processor, begin with flour and butter, then gradually add the remaining ingredients until the dough forms a ball. (Side note: this can be made with 1 1/2 cups flour, if you want to skip the above added ingredients. With pure flour, this is a more smooth and lighter colored pinwheel).
3. *Filling:* Roughly chop the walnuts into small chunks, and pulse the almonds and Trefoils in a food processor until broken up into small bits. Add the nuts and cookie pieces to a bowl, and add the remaining ingredients, mixing it all together.
4. *Pan preparation:* Put 1 1/2 tablespoons of butter in a large glass baking dish, and place in a hot oven for 5 minutes. Remove the pan from oven and tilt back and forth to evenly distribute butter along the bottom of the pan. Set aside.
5. Roll out the pie crust as thin as you can get it. Spread the filling onto the crust evenly, and roll the whole thing up into a tube, and close the ends together.
6. Using a sharp knife, slice this cookie roll into 1/2-inch thick pieces.
7. Place pinwheel cookie roll-ups into the prepared pan with melted butter. Leave space between each pinwheel, as they should not be touching.
8. Generously drizzle pinwheels with honey – about another 1/4 cup total – and bake for 20 minutes in the middle of the oven.
9. Remove from oven, and let cool for 5 minutes.
10. Remove from baking dish and place on a plate or platter or into a lidded container.
11. Serve with another drizzle of honey and a helping of Trefoil cookie crumbs sprinkled over the top.

Congratulations to Lindsey (leftoverslady.com) whose Trefoils Pinwheels won second place in the 2014 Girl Scouts of Western Washington Cookie Recipe Contest.