Filled Cookies

From Spry Cookbook

Ingredients

Cookie Dough

- 1 cup shortening (Spry)
- 2 cups brown sugar
- 2 eggs, beaten
- 3 1/3 cups all-purpose flour, sifted
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp vanilla

Date Filling

- 1 lb pitted dates
- 2/3 cup orange juice
- 2 Tbsp honey

Instructions

Cookie Dough

1. Cream shortening and brown sugar together until light and fluffy.
2. Add beaten eggs and vanilla; mix well.
3. Sift together flour, baking powder, and salt; add to creamed mixture and mix until a firm dough forms.
4. Divide dough in half and shape each half into a log approximately 3 inches in diameter.
5. Wrap each log in wax paper and refrigerate overnight.

Date Filling

1. Combine dates and orange juice in the top of a double boiler.
2. Cook over boiling water, stirring occasionally, until the mixture forms a thick, cohesive paste.
3. Stir in honey.
4. Cool completely before using.

Assembly and Baking

1. Preheat oven to 375°F. Grease baking sheets.
2. Remove chilled dough logs from refrigerator and slice into thin rounds approximately 1/8 to 1/4 inch thick.
3. Place half the slices on prepared baking sheets.
4. Place 1 tsp of cooled date filling in the center of each slice.
5. Top each with a second dough slice and press edges gently to seal.
6. Bake at 375°F for 12 to 15 minutes until lightly golden at edges.

7. Cool on pan for a few minutes before transferring to a wire rack.

Date Filled Cookies

1 cup shortening
2 cups brown sugar
2 eggs beaten
3 1/3 cups sifted all purpose flour
2 tsp baking powder
1 tsp salt
1 tsp vanilla
1 pound pitted dates
3/8 cup orange juice
2 tbsp honey

Method

Use the butter cake method of mixing ② shape dough into ropes roll about 2 ins in diameter

2) wrap in wax paper and chill over night in a cool place. (Filling) Cook dates and orange juice in top of double boiler untill hot mass. Stir in honey and cool. Cut chilled dough into thin slices and place on greased Baking sheet add tsp of filling and top with a second slice. Bake at 375° for 12-15 min.

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