



Cranberry Walnut Pinwheels

Cranberry Walnut Pinwheels

10 - 12 servings



Easy

up to 10 Min.



Ingredients:

Pie Crust:

1 package Shirriff Pie Crust
4 tbsp butter
about 4 - 6 tbsp cold water

Filling:

1 cup cranberries dried
1 cup chopped pecans
orange zest
0.5 cup sugar
1 tbsp cinnamon
0.25 cup butter melted
1 egg
2 tbsp cold water

- 1 Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper and set aside.
- 2 Prepare pie crust as instructed by package, roll into large rectangle.
- 3 In a medium sized mixing bowl, combine cranberries, pecans, zest, sugar and cinnamon. Add in butter and mix well.
- 4 Spread mixture over crust and gently roll the dough into a log. Pinch the edges to seal.
- 5 Brush log with egg wash and sprinkle with and leftover cinnamon sugar, nuts, orange zest.
- 6 Cut log into 1/2" slices. Place slices on prepared baking sheet 1 inch apart
- 7 Bake for 15-18 minutes or until golden brown. Allow to cool before serving

