

Golden Strudel Cookies



Preparation: **30 min.**

Chilling time: **1 hr.**

Baking time: **40 min. at 375°F**

Yields: **20**

INGREDIENTS:

- 1 cup soft butter or margarine
- 1 cup sour cream
- 2-2¼ cups all-purpose flour

Filling:

- 1 cup apricot-pineapple jam
- ¼ cup orange marmalade
- 1 cup golden raisins
- 1 cup chopped walnuts
- Grated peel of 1 lemon
- Grated peel of 1 orange
- Powdered sugar

Health Note: To reduce fat and calories, use light dairy sour cream. You may also reduce the amount of filling to reduce calories.

PREPARATION:

- 1 Blend butter and sour cream.
- 2 Mix in flour to make a soft dough. Divide into 4 equal balls.

3 Wrap in plastic film. Chill at least 1 hour or longer. Dough is very soft.

4 Combine jam, marmalade, raisins, nuts and grated citrus peels.

5 Roll each ball on heavily floured surface or between 2 sheets of floured waxed paper into a rectangle, ¼ inch thick, working one ball at a time. Keep rest of dough refrigerated.

6 Spread ¼ of jam mixture over dough. Roll up jelly roll fashion. Place on ungreased cookie sheet. Repeat with remaining dough and jam.

7 Bake at 375°F for about 40 minutes until sides are crisp to touch and lightly browned.

8 Cool 10 to 15 minutes or until completely cooled.

9 Sprinkle with powdered sugar.

10 Cut each roll into 5 slices.

All nutritional information is per single serving.

Protein.....3 g

Carbohydrates.....17 g

Calories.....212 each

Fat.....15 g

Calcium.....26 mg

Sodium.....84 mg

Cholesterol.....30 mg