Apricot Pinwheels (vegan)

Ingredients

4 cups	all-purpose flour
1 cup	sugar
1 Tbsp.	baking powder
1 tsp.	salt
2 Tbsp.	corn starch
1 ½ cup	vegan margarine
1 Tbsp.	canola oil
1 ½ cup	almond milk
2 tsp.	vanilla

Filling

3 cups	apricots
¼ cup	sugar
1 ½ cups	walnuts, chopped
1 ½ cups	water
1 tsp.	vanilla

Icing (optional)

1 cup	powdered sugar
3 tsp.	almond milk
1 tsp.	vanilla

This is such a versatile recipe. I make them into bar shapes, or different sizes, such as bite size for holiday parties. You can also substitute different fillings, such as figs, dried cherries, raisins, etc. I like that I can mix everything up ahead of time and then bake them when I want! The pastry is nice and flaky with a moist filling. Almost like a Fig Newton….only better!

Directions

In large mixing bowl combine all dry ingredients. Add margarine and cut with pastry blender until small pea size lumps. Add remaining ingredients and mix gently until a soft dough forms. Cut the dough in half and then roll each half between plastic wrap in a rectangle about ¼ to ½ inch thick. Cover with plastic wrap and place on cutting board then refrigerate 8 hours. (or overnight)

For filling: In a medium sauce pan, combine all ingredients and cook till becomes thick. Set aside to cool and then refrigerate.

Remove pastry dough rectangles from refrigerator. Spread half of filling mixture over entire rectangle. Roll the pastry (widest length) gently until completely rolled into a log shape. Slice into ½ inch slices with serated knife and place on cooking sheet leaving 1" between cookies. Spray cookie sheet with nonstick cooking spray or use parchment paper for baking. Bake in a 350 degree oven for 15-20 minutes or until cookies are firm and slightly golden, not brown! Remove from oven and cool on wire rack. Mix Icing and drizzle over the top. May keep in a covered container at room temperature for one week. May also freeze. Dough and filling can be made up to 3 days ahead of time.

Yield: 5 dozen 2" cookies or 4 dozen 3" cookies