

These date cookies are an anytime of day cookie. They're pretty much guilt free because of their size and are easy to eat on the go. Date paste (pitted and mashed dates) is enclosed in the softest sugar cookie dough. We use powdered sugar instead of caster sugar to make the texture of the sugar cookie dough even more delicate. When biting into one of these cookies, your teeth quickly break through the brittle sugar cookie and meet the gooey date paste for some chew factor satisfaction.

DESCRIPTION

A basic ingredient cookie recipe with a prep time of 40 minutes and a cook time of 12 -15 minutes.

INGREDIENTS

- 1 cup of powdered sugar
- 230 grams of butter (room temperature)
- 1 egg
- 3 cups of all purpose flour
- 500 grams of date paste

METHOD

Step 1: Date Paste

Using the date paste, form sausage-like tubes the size and shape of your pinky finger. Place them on a baking sheet. This makes around 45-50 date roles. The number doesn't have to be exact; I would just roll until all the date paste is done.

Step 2: Sugar Cookie Dough

Pre heat your oven to 225 degrees Celsius. In a large bowl, add the powdered sugar and the butter and combine well. Add the egg and combine well. Gradually add the flour and combine well.

Step 3: Combining the Date Paste and Sugar Cookie Dough

Take roughly a tablespoon size of sugar cookie dough and form it onto a patty in the palm of your hand. Place one date roll in the center on the dough and envelop it so the date roll is fully covered. Roll the cookie between your palms to get a uniform shape and remove any excess dough on its ends. Place the formed cookies on an unbuttered cookie sheet.

Step 4: Baking

Place the loaded cookie tray in the oven for 12 to 15 minutes or when the bottoms are lightly golden. Because I end up with two cookie trays to bake, I bake one at to 12 minutes and the other up to 15 minutes for varied tastes. I've always loved my baked goods slightly over cooked.

