 Cream Cheese Spirals

# Ingredients:

125 mL margarine

½ block cream cheese

5 mL sugar

250 mL flour

1 egg + 5mL of water for glaze

10mL sugar for sprinkling

Filling

125 mL walnuts or pecans chopped (optional)

60 mL light brown sugar, firmly packed

2mL ground cinnamon

Method:

1. With an electric mixer, cream the margarine, cream cheese, and sugar until soft. Sift flour over the creamed mixture, and mix to form a dough.
2. Gather into a ball and divide in half. Flatten each half, wrap in wax paper and refrigerate for at least 30 minutes.
3. Mix together the chopped walnuts (if using), brown sugar, and cinnamon.
4. Preheat oven to 375 F. Grease two cookie sheets.
5. Working with one half of the dough at a time, roll out thinly into a circle about 6 inches in diameter using a plate and knife to cut a perfect circle.
6. Brush the surface with the egg glaze and sprinkle the dough evenly with half the filling.
7. Cut the circle into halves, and each half into four sections, to form 8 triangles. (Should look like a cut up pizza)
8. Starting from the base of the triangles, roll up to form spirals.
9. Place on the cookie sheets and brush with the remaining glaze. Sprinkle with sugar. Bake until golden, 15-20 minutes. Cool on a wire rack.