DARROW M. WATT

Golden, *puffy pastry formed around jam bakes into a pinwheel. To shape (above), make squares and cut from corners to centers with pastry wheel; dabs of jam go at centers of squares. Bring alternate corners toward centers and pinch to make pinwheels*

Rich cookies like these fancy but easily formed pinwheels are a favorite in Sweden at Christmastime.

They have a tender, flaky texture that's achieved by cutting butter into flour as you would for pastry, then rolling and folding the dough several times to make buttery layers.

To shape the cookies, cut the dough with a pastry wheel and pinch into pinwheels as shown above. Before baking, Swedish cooks sprinkle the cookies with pearl sugar, which can be purchased at European-style delicatessens. Or you can use colored crystallized sugar or crushed sugar cubes.

SWEDISH PINWHEEL COOKIES

- 1 cup cold butter or margarine, cut into small pieces
- 2 cups all-purpose flour, unsifted
- 3 tablespoons cold water
- About ½ cup thick preserves or jam
- 1 egg, beaten
- About ½ cup pearl sugar, crystallized sugar, or crushed sugar cubes

With a pastry blender or two knives, cut the butter into the flour until it breaks into ¼-inch pieces. Add water and stir it in with a fork until dough pulls away from bowl; gather it into a ball. Cover and chill at least 1 hour.

On a lightly floured board, roll the dough into a 14-inch square. Fold square in half and roll into a 7 by 21-inch rectangle; fold in thirds, overlapping layers to make a 7-inch square. Repeat this rolling and folding procedure two more times, ending with a 7-inch square. Cover and chill at least 30 minutes.

Roll the dough out into a 14-inch square on a lightly floured board. Using a pastry wheel, trim off any uneven edges; cut into 25 small squares, each about 2¾ inches on a side. Cut in diagonally from all four corners of each square almost to center. Place 1 teaspoon preserves in center of each square. At center, overlap alternate corners to form pinwheels; pinch together firmly.

Brush pinwheels all over with egg, then sprinkle with sugar. Place several inches apart on greased baking sheets and bake in a 400° oven for 12 minutes or until lightly browned. Cool cookies on pans 3 minutes; transfer to racks to cool completely. Makes 25 cookies.