

Cheese Nut Pinwheel Biscuits

Filling:

4oz Cream Cheese, room temp.

$\frac{1}{4}$ cup Grated old Cheddar

$\frac{1}{4}$ cup chopped pecans

1 tbsp. mayonnaise

1 tsp. lemon juice

1 tsp. dried onion flakes

two dashes of Cayenne pepper

Optional: 1 tsp. Italian herbs for a pizza taste

$\frac{1}{4}$ tsp. Worcestershire sauce

Mix all ingredients in a bowl and set aside

Pastry:

1 cup flour

2 tsp. baking powder

1 tbsp. sugar

$\frac{1}{2}$ tsp. salt

3 tbsp. oil

$\frac{1}{4}$ cup cold water

Mix first four ingredients into a bowl. Mix.

Add oil and water, and mix into a soft dough. Pat or roll to form 9" x 12" rectangle. Spread with filling. Roll up the dough from the 12" side to make a 12" long "log" and pinch the edge to seal. Chill at least an hour - or freeze for up to one month. Slice (from cold or frozen) about $\frac{1}{4}$ " thick. Place cut side down on greased baking sheet. Bake 400 F. for about 8 - 10 minutes until golden. Makes about three dozen.