



LUSCIOUSLY NUTTY HOLIDAY LOGS

Stabilization (Week 3) & Maintenance

Ingredients:

1 cup finely chopped walnuts	1/4 TSP ground cloves
1/3 cup plus 5 TSP sugar, divided	8 sheets phyllo dough, (9-by-14-inch), thawed
1 tbs freshly grated orange zest	Canola oil cooking spray
1/2 TSP ground cinnamon	Topping: 1/3 cup semisweet chocolate chips

Instructions

1. Preheat oven to 300°. Line 2 large baking sheets with parchment paper or nonstick baking mats.
2. To prepare logs: Combine nuts, 1/3 cup sugar, orange zest, cinnamon and cloves in a small bowl.
3. Place one sheet of phyllo dough on a clean, dry surface. Coat thoroughly with cooking spray. Top with another sheet of phyllo and coat with cooking spray. Sprinkle one-quarter of the walnut mixture (about 1/3 cup) evenly over the phyllo.
4. Using a sharp knife, cut the large phyllo rectangle lengthwise into 3 strips then in half crosswise to form 6 smaller rectangular strips.
5. Beginning at the short ends, loosely roll each strip into a neat log. Repeat with the remaining phyllo and walnut mixture.
6. Place the logs about 1/2 inch apart on the prepared baking sheets. Spray tops lightly with cooking spray and sprinkle with the remaining 5 teaspoons sugar.
7. Bake the logs, in batches, until golden, about 25 minutes. Let cool completely.
8. To prepare topping: Place chocolate chips in a small microwave-safe dish. Microwave on High for 30 seconds. Stir. Continue to microwave for 20-second intervals until melted, stirring after each interval. Transfer the chocolate to a plastic sandwich bag. Snip off one corner, being careful not to make the opening too large. Squeeze the melted chocolate decoratively across the top of each cooled log. Let stand at room temperature until the chocolate is completely set.

Portion-Per-Serving Information (Yields 24 cookies) - Serving = 1 cookie (76 calories) = 1 FR