



Chocolate, Date and Almond Phyllo Coil

From Christine France

Ingredients:

10 oz package of phyllo pastry, thawed
¼ c unsalted butter, melted
mix--Confectioner's sugar, cocoa powder & ground cinnamon for dusting

Filling:

6 Tbps unsalted butter
4 oz dark chocolate, chopped into small pieces
1 c ground almonds
2/3 c chopped dates
½ c confectioner's sugar
2 tsp rosewater
½ tsp ground cinnamon

Preheat oven to 350°. Grease an 8 inch round cake pan. To make the filling, melt the butter with the chocolate, then stir in the other ingredients to make a paste. Let cool.

Lay one sheet of phyllo on a clean work surface. Brush lightly with melted butter, then lay a second sheet on top and brush lightly with butter.

Roll a handful of the chocolate almond mixture into a long sausage shape and place long the long edge of the layered phyllo. Roll the pastry tight around the filling to make a roll. Keep the roll even, shaping with your hands.

Place the roll in the pan, coiling it around against the sides. Make enough rolls to fill the pan and fit them in place.

Brush the coil with the melting butter. Bake in the oven for 25-30, until pastry is golden brown and crisp.

Remove the coil from the pan and place it on a serving plate. Serve warm, dusted with the mixture of confectioner's sugar, cacao and cinnamon.