

Nutritious and Delicious Desserts

Celebrate With Irresistibly Easy Double Chocolate Fig Macaroons

(NAPSA)—Celebrating special times with friends and family often calls for an irresistible dessert. Macaroons, updated to include chocolate and figs, deliver on all fronts. Recipes for macaroons abound and often feature coconut as a main ingredient. Not so in Double Chocolate Fig Macaroons; here, figs, chocolate and almonds star and give tradition a whole new flair.

In these easy-to-make macaroons, sweet, chewy chunks of California figs and morsels of semisweet chocolate are surrounded by a mixture of ground toasted almonds and cocoa. The recipe is triple-tested, so you can be assured of success. Plus, there's no flour or other ingredients containing gluten, making these macaroons gluten-free.

The versatility and nutritional advantages of California figs make them ideal ingredients in many traditional and contemporary dishes. Figs deliver a multitude of nutritional benefits including fiber, calcium, iron and potassium. Use golden, slightly nutty-flavored Calimyrna figs or dark, sweet Mission figs interchangeably in recipes; both give a sweet, chewy, delightful crunch.

For more recipes using California figs, visit the Valley Fig Growers website, www.valleyfig.com.



Chocolate, figs and almonds combine for a delightfully sweet, chewy, gluten-free macaroon.

Double Chocolate Fig Macaroons

- 1 cup Blue Ribbon Orchard Choice or Sun-Maid Figs**
- 2 cups toasted slivered blanched almonds**
- 1 cup granulated sugar**
- 3 tablespoons unsweetened cocoa powder**
- ½ teaspoon salt**
- 1 large egg**
- 1 large egg white**
- ½ teaspoon almond extract**
- 1 cup semisweet chocolate morsels**
Confectioners' (powdered) sugar

Adjust oven rack to middle position and heat oven to 350° F. Line large baking sheet with foil (coated with nonstick

spray) or parchment paper. Remove stems and chop figs; set aside. In food processor, process almonds with sugar, cocoa powder and salt until nuts are finely ground. Add egg, egg white and almond extract. Process until well blended. Remove dough from processor to separate bowl. Stir in figs and chocolate morsels. With lightly oiled hands, form rounded tablespoonfuls of dough into balls. Place balls, 2 inches apart, on sheet. Flatten each ball to 1¼-inch circle. Bake for 12 minutes or until cookies are set; do not overbake. Cool on wire rack. Sift confectioners' sugar over cookies. Store in airtight container. Makes about 30 cookies.