

# HOLIDAY TRADITIONS

## Chocolate Chip Cookies Never Tasted So Good

(NAPSA)—If you're like most people, when the holidays roll around, you bring out your favorite family recipes and look for some special new ones. Chunky Chocolate and Fig Sugar Cookies are easy to make and give an elegant new look to a traditional favorite. One bite of these cookies, warm from the oven, and this recipe will quickly move to the top of your holiday baking list.

Imagine chunks of melt-in-your-mouth milk chocolate tucked next to sweet, chewy pieces of delicious California dried figs surrounded with a buttery-rich sugar cookie dough. Your friends and family may beg you for the recipe, hoping to re-create these decadent cookies at home. Plain chocolate chip cookies may seem ho-hum after you try these tasty new treats.

Figs are becoming more popular with restaurant chefs, cookbook authors and magazine food editors. Consumers are jumping on the fig bandwagon as well, finding a new appreciation for this traditional favorite. For more recipes featuring Blue Ribbon Orchard Choice and Sun-Maid Figs, visit the Valley Fig Growers' Web site [www.valleyfig.com](http://www.valleyfig.com) or write to P.O. Box 1987, Fresno, CA 93718-1987.

Blue Ribbon Orchard Choice and Sun-Maid Figs are brimming with



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flavor and nutritional value. Five to six California dried figs provide approximately five grams of dietary fiber or 20 percent of your daily value along with a healthy dose of iron, calcium and potassium. The golden, slightly nutty flavored Calimyrnas and the deep purple, richly flavored Missions can be used interchangeably in dishes ranging from appetizers to desserts. To make chopping figs easy, frequently dip your knife in hot water. .

**Chunky Chocolate and Fig Sugar Cookies**

**Marie Simmons, award-winning cookbook author and fig**

**lover, created this delicious recipe for her new fig cookbook due out in 2003.**

- 1 cup (2 sticks) butter, softened**
- 1¾ cups packed light brown sugar**
- 3 large eggs**
- 1 teaspoon vanilla extract**
- 2¾ cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon ground cinnamon**
- ½ teaspoon salt**
- 2 cups Blue Ribbon Orchard Choice or Sun-Maid Mission or Calimyrna figs, stems trimmed, coarsely chopped**
- 2 cups coarsely chopped walnuts**
- 2 cups coarsely chopped semi-sweet chocolate**

**Preheat oven to 350°F. In large mixing bowl, beat butter, sugar, eggs and vanilla with electric mixer until light and fluffy. Stir in flour, baking soda, cinnamon and salt. Add figs, walnuts and chocolate and stir just until blended. Drop by heaping tablespoonfuls at least 2 inches apart onto ungreased cookie sheet. Bake one sheet at a time 13 to 15 minutes or until cookie edges are golden. Cool slightly on sheet before removing to a wire rack.**