

# Your Just Desserts

## Chocolate Fig Cookies Add Pizazz To Desserts

(NAPSA)—Turn frozen yogurt and ice cream into an elegant dessert with layers of crumbled chocolate fig cookies and drizzles of caramel or chocolate sauce.

Whether it's vanilla, chocolate swirl, coffee or butter pecan, pair your favorite ice cream with these delicious cookies for a flavor sensation. This versatile cookie recipe features moist, fiber-rich chunks of dried California figs, crunchy nugget cereal for added nutrition and everybody's favorite—chocolate. Large and thin, the cookies are an upscale version of the traditional oatmeal cookie. Eaten for a snack or featured in a sundae for dessert, Chocolate Fig Oatmeal Cookies pack flavor, nutrition and WOW appeal into every bite.

Dried California figs provide a unique way to liven up a wide array of ho-hum dishes. Available all year round in two popular varieties, Missions and Calimyrnas, dried figs can be used in most recipes calling for any type of dried fruit. The black Missions have a soft skin and small seeds while the Calimyrnas have a slightly nutty flavor, a golden-amber skin and larger, crunchier seeds. Chopped, sliced, diced, whole or pureed, dried figs are concentrated sources of sweet, lightly crunchy, chewy flavor and whole fruit goodness.

As a snack, figs are hard to beat in the nutrition and convenience departments. Packing five grams of dietary fiber into one serving (about 4 figs), figs are ready to go on a moments notice—



**California dried figs add sweet, chewy nutrition to this versatile cookie recipe.**

just grab a bag and toss it into your gym bag, backpack, briefcase or purse and be on your way. Perfect for a late morning or afternoon energy boost to help you through that hectic day.

For more recipes, food tips and up-to-date nutrition information from the fig experts at Valley Fig Growers, visit their Web site, [www.valleyfig.com](http://www.valleyfig.com).

### Chocolate-Fig Oatmeal Cookies

- ½ cup butter, softened
- ½ cup packed brown sugar
- ½ cup granulated sugar
- 1 large egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup all purpose flour
- 1 teaspoon ground cinnamon (optional)
- ½ teaspoon baking soda

- ¼ teaspoon salt
- 1 cup chopped, stemmed Blue Ribbon® Orchard Choice® or Sun-Maid® Mission or Calimyrna figs
- 1 cup uncooked quick oats
- ½ cup semi-sweet chocolate morsels
- ½ cup chopped, toasted pecans or walnuts (optional)
- ½ cup crunchy nugget cereal

Heat oven to 375° F. In large mixing bowl, combine butter and sugars. Beat with electric mixer on medium to medium-high until creamy. On low speed, beat in egg, milk and vanilla.

In small bowl stir together flour, cinnamon, soda and salt. Gradually beat flour mixture into butter mixture. With wooden spoon, stir in figs, oats, chocolate, pecans and nugget cereal. With oiled hands, form dough into 24 (1½-inch) balls.

Place balls, 3 inches apart, on ungreased baking sheet. Flatten to 2-inch rounds. Bake one sheet at a time on middle oven rack for 9 to 11 minutes or until light golden brown.

Remove from oven and cool 2 minutes on pan. Remove to wire rack to cool completely. Store in airtight container. Makes 2 dozen cookies.

**Orange Variation:** Add 1 teaspoon finely grated orange peel along with vanilla.