

# COOKIE HAPPINESS

## Chocolate Plum Thumbprint Cookies Get Two Thumbs Up

(NAPSA)—Thumbprint cookies have been a favorite of cooks for generations, and for good reason. They're easy to make, look great and can have a variety of tasty fillings. According to Betty Crocker's *Cookie Book*, these popular cookies were once called "Thimble Cookies" because a thimble was used to make the indentation.

The baking experts at Sunsweet have created a new and delicious filling for thumbprint cookies. Based on the decadent French Kiss, a chocolate-covered dried plum confection sold in the Sunsweet Growers Store, these thumbprint cookies have a creamy melted chocolate and dried plum filling. Taste-tested with cookie experts of all ages, including school-age children, teenagers and grandparents, Chocolate Dried Plum Thumbprints received two thumbs up from everyone! For a real treat, try making Chocolate Dried Plum Thumbprints with Cherry or Orange Essence Dried Plums.

California plums are sun-ripened, harvested and dried to capture the essence of their fresh fruit flavor. Dried plums are a convenient, versatile, healthy snack easily eaten right out of the packages as well as a flavorful ingredient. Add chopped dried



plums to hot cereal, grain side dishes, fruit and green salads, and desserts. To make chopping easier, lightly spray your knife with vegetable cooking spray or run it under hot water. Store dried plums in the refrigerator after opening for optimum freshness. Remember, one cup equals about 22 dried plums. Dried plums are a good source of vitamin A, antioxidants, and contain potassium and fiber.

For more recipes, visit the Sunsweet Web site at [www.sunsweet.com](http://www.sunsweet.com) or call 1-800-417-2253. For information regarding products available for sale through the Sunsweet Growers' Store, call 1-800-447-5218.

### Chocolate Dried Plum Thumbprints

- 1 cup chopped Sunsweet Dried Plums
- ¼ cup granulated sugar
- ½ cup chopped walnuts,

- toasted
- ½ cup semi-sweet chocolate morsels
- 1 cup butter or margarine, softened
- 1½ cups brown sugar, packed
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ cup milk
- 2 cups quick-cooking oats

**In medium saucepan combine dried plums, sugar and ½ cup water; bring to a boil. Reduce heat and simmer for 3 minutes, stirring constantly. Stir in walnuts and chocolate morsels. Set aside.**

**Preheat oven to 350°F. In large mixing bowl, beat butter and brown sugar with electric mixer on medium speed, until smooth. With mixer on low speed, gradually add flour, soda and salt, beating until well combined. Stir in milk and oats; mix well. Shape mixture into 1¼-inch balls. Place 2 inches apart on ungreased cookie sheet. Press down in center of each with thumb. Bake for 10 minutes; remove from oven. Spoon about 1 teaspoon dried plum mixture into center of each cookie. Bake for 2 to 3 minutes more. Let stand on cookie sheet 1 minute before removing to wire racks. Makes about 5 dozen cookies.**