



## Sweet Treat With A New Twist

(NAPSA)—Here's sweet news: You may get extra enjoyment eating your favorite treats because they can now be made with organic sugar.

The sugar is produced in accordance with the most stringent organic standards and certified organic by Quality Assurance International. It is grown and milled using natural methods to replenish the soil and protect the Earth's natural resources. It's also grown without the use of pesticides and is minimally processed using a special single-crystallization process that preserves the flavor of the sun-sweetened sugar cane. The result is a sugar with wholesome sweetness and only 15 calories per teaspoon.

With a light blonde color and hint of molasses flavor, C&H® Certified Organic Sugar provides a naturally delicious, sweet taste and the same performance and quality in food and recipes consumers have come to expect from the company's conventional sugars.

### Apricot Oatmeal Cookies

- ½ cup organic butter, softened
- ½ cup organic vegetable shortening
- 2 cups C&H® Organic Granulated Sugar
- 2 large organic or farm-fresh eggs
- 1½ tps. pure vanilla extract
- 2 cups organic rolled oats, finely ground
- 2 cups organic white or wheat flour
- ½ tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ cup organic rolled oats



Many bakers believe cookies made from organic sugar have a “sunny” hint of molasses flavor.

- 1½ cups organic dried apricots, coarsely chopped
- 2 cups organic pecans, walnuts or almonds, chopped

Preheat oven to 375° F and place rack in center position. Beat butter and shortening with sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Grind oats in a blender or food processor until fine, then combine together with flour, salt, baking powder and baking soda. Gradually stir flour mixture into butter mixture. Fold oats, apricots and nuts into batter and drop by heaping tablespoons, about 2 inches apart, onto lightly greased baking sheets. Bake 10-12 minutes, or until golden. Cool 2-3 minutes, then remove to a rack to cool thoroughly before serving. Store in an airtight container at room temperature.

*Yields approximately 4 dozen large cookies.*

You can find more recipes and information online at [www.chsugar.com](http://www.chsugar.com).

*Note to Editors: This release is for states west of the Mississippi.*