



# Cookie Happiness

## Sassy Ginger Cookies Are Full Of Sweet, Chewy Figs

(NAPSA)—Ginger molasses cookies bring a wonderful taste of tradition to holiday baking. Now you can take ginger cookies to delicious new heights with nuggets of sweet, chewy figs nestled into every bite.

Traditionally, ginger cookies are crisp and “snap” when eaten, thus the name “gingersnaps.” To please the chewy-cookie lovers out there, these ginger cookies deliver the ultimate combination of light, crispy outside and moist, chewy inside.

Whether you go for golden, slightly nutty-flavored Calimyrna Figs or dark purple, sweet Mission Figs—or even a combination—this Chewy Ginger Molasses Fig Cookie can become a holiday tradition and a much-requested treat.

### Chewy Ginger Molasses Fig Cookies

- ¾ cup packed light brown sugar**
- ½ cup vegetable oil**
- 1 large egg white**
- 3 tablespoons light molasses**
- 1½ cups all-purpose flour**
- 1½ teaspoons ground ginger**
- 1½ teaspoons baking soda**
- ½ teaspoon ground cinnamon**
- ½ teaspoon salt**
- 1 cup stemmed, finely chopped Blue Ribbon Orchard Choice or Sun-Maid Figs**
- ¾ cup granulated sugar**



Molasses, cinnamon and ginger join sweet, chewy, lightly crunchy California Figs to make a festive, flavorful holiday cookie.

Beat brown sugar and oil in large bowl with electric mixer on medium speed until blended. Beat in egg white and molasses. In separate bowl, combine flour, ginger, soda, cinnamon and salt. On low speed, slowly beat in flour mixture until combined. With spoon, stir in figs. Shape 1-tablespoon portions of dough into balls. Roll in granulated sugar. Place 2½ inches apart on ungreased cookie

sheet. Place sheet in center of oven and bake at 350° F for 7 to 9 minutes or until cookies are cracked on top and set around edges. Cool on wire rack. Makes about 30 cookies.

### Free Recipes

One great place to get your figs throughout the year is Valley Fig Growers' online store at [www.valleyfig.com](http://www.valleyfig.com). The site has a wealth of kitchen-tested recipes.