

Winning Recipes

A Baking Breakthrough With Chocolate-Covered Raisins

(NAPSA)—While you may already know about the winning ways of chocolate-covered raisins from your trips to the movies, you may not realize what award-winning treats you can turn out with the tasty snacks at home.

To help, the makers of SUN MAID Milk Chocolate Covered Raisins conducted a recipe contest, and you can try your hand at some of the winners, including:

Cowgirl Cookies

*from the kitchen of Cindy B.,
Orland Park, Ill.
(Makes 3 dozen cookies)*

- 2 sticks unsalted butter, softened
- 1 cup brown sugar
- ¼ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1½ cups flour
- ¾ teaspoon baking powder
- ¾ teaspoon salt
- ½ teaspoon cinnamon
- 2 cups rolled old-fashioned oats
- 1 cup coconut flakes
- 1½ cups SUN-MAID Milk Chocolate Covered Raisins
- ¾ cup chopped pecans

In bowl of electric mixer, cream butter and sugars until light and fluffy. Add eggs and vanilla and beat well. In a separate bowl, combine flour, baking powder, salt and cinnamon; blend well. Add dry ingredients to egg mixture, beating on low speed just until combined. Add oats, coconut, chocolate raisins and nuts last, stirring until just blended.



Chocolate-covered raisins can make an “old-fashioned” cookie a tasty treat.

Drop by rounded tablespoons onto ungreased or parchment-lined baking sheet, 2 inches apart. Bake at 350° F until golden brown around the edges, about 10–12 minutes (centers will be light). Transfer cookies to a wire rack to cool completely. Store in freezer in airtight container.

Raspberry Rugala Chocolate Raisin Cheesecake

*from the kitchen of Carolyn H.,
Loomis, Calif.
(Serves 6–8)*

Crust:

- 1½ cups cinnamon graham cracker crumbs
- pinch salt
- 3 tablespoons sugar
- ¼ cup unsalted butter, melted

Batter:

- 2 8-oz. bricks cream cheese, room temperature
- ¾ cup sugar
- 1½ teaspoons vanilla
- ½ cup sour cream
- 6 tablespoons milk
- 1 tablespoon flour
- 2 eggs

Filling:

- 3.5-oz. package Sun-Maid Milk Chocolate Covered Raisins
- ¼ cup chopped walnuts

Topping:

- ¼ cup red raspberry jam or preserves

Directions:

Heat oven to 350° F.

Crust: Stir together graham cracker crumbs, salt and 3 tablespoons sugar. Stir in melted butter. Press firmly onto the bottom and sides of a deep 9” pie tin. Bake 10 min.; remove from oven and set aside.

Batter: In a large mixing bowl, beat cream cheese on low speed of mixer until smooth. Always using low speed and scraping bowl and beater frequently, blend in ¾ cups sugar; then vanilla, sour cream, milk, flour and eggs (1 at a time). Pour half of batter into crust. Dot the milk chocolate raisins and chopped walnuts evenly over the batter. Pour on the rest of the batter. Do not overfill. Bake at 350° F for 30–40 minutes or until center looks cooked and is not too jiggly. Place on a rack and let cool 1 hour. Cover and chill completely in refrigerator; this will take several hours.

Before serving, carefully spread raspberry jam over the pie.

You can find more recipes and nutrition information online at www.chocolateraisins.com or by calling (800) 369-7391.