

Holiday Sugar Plums That Dance On Your Taste Buds



THESE HOLIDAY SUGAR PLUMS are made with ruby-red Maraschino cherries.

(NAPSA)—The more the cherrier when it comes to holiday treats. And holiday sugar plums are no exception. These traditional treats are made with festive and fun Maraschino cherries.

Whether you are hosting a party or giving gifts to neighbors, these sugar plums are full of holiday cheer. And because they are so simple, the kids will have a ball helping you make them.

HOLIDAY SUGAR PLUMS

1 cup butter or margarine
½ cup confectioners' sugar
1½ tsp vanilla
2¼ cups all-purpose flour
¼ cup quick rolled oats
(optional)
¼ tsp. salt
½ cup finely chopped pecans
48 Maraschino cherries
(about one 16-oz. jar)
Confectioners' sugar for finishing

Drain Maraschino cherries thoroughly on paper towels and set aside. Put butter and ½ cup confectioners' sugar in a large mixing bowl. Beat with an electric mixer on medium speed three to four minutes, or until well mixed. Stir in vanilla. Add flour, oats and salt; mix well. Stir in pecans.

Shape about 2 teaspoons dough around each cherry. Place on an ungreased cookie sheet about one inch apart. Bake in a preheated 350°F oven for 12 to 15 minutes, or until set but not brown. Roll in confectioners' sugar while still warm. Cool.

For a fun presentation, use cherries with stems. Remove stems, bake as directed and then insert stems in cookies while they are still warm but after rolling in sugar. Makes 4 dozen.

For more recipes, visit www.nationalcherries.com.