

Stuffed Date Drops With Frosting

Recipe Bio

Stuffed Date Drops are a little different from the usual drop cookie. Each pitted date is filled with a pecan half, then barely covered in a soft sour cream cookie batter before baking. A golden frosting made with browned butter, powdered sugar, and vanilla adds a rich, buttery finish. The combination of sweet dates, crunchy pecans, tender cookie, and browned butter frosting makes these a particularly interesting addition to the cookie jar.

Stuffed Date Drops

1 lb. pitted dates	1-1/4 c flour
1 3-oz. pkg. pecan halves	1/2 tsp. baking powder
1/4 c shortening	1/2 tsp. soda
3/4 c brown sugar	1/4 tsp. salt
1 egg	1/2 c sour cream

Stuff dates with nut halves. Cream shortening and sugar till light. Beat in egg. Sift dry ingredients. Add alternately with cream to mixture. Stir in dates. Drop onto greased cooky sheet (a date for each cooky). Bake at 400 degrees 8 to 10

minutes . Top with golden frosting.

Golden Frosting

Lightly brown 1/2 cup butter; remove from heat. Gradually beat in 3 cups sifted powdered sugar, 3/4 tsp. vanilla. Slowly add water until of spreading consistency.

Note: When the cookies are dropped on the sheet, the dates should be just barely covered. Use approximately 36 dates (minimum).