



## CHEWY PRUNE SPICE COOKIES

by Gale Grand

Sweet spices scent these chewy, California Prune-studded cookies. They're sure to become a cookie jar favourite!

**Prep Time:** 20 minutes  
**Cook Time:** 15 minutes  
**Serves:** 36

**Ingredients:** 227g butter, softened  
201g granulated sugar, divided  
100g packed light brown sugar  
90g molasses  
1 egg  
270g all-purpose flour  
2 teaspoons baking soda  
2 teaspoons ground ginger  
1/2 teaspoon ground cardamom  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
1/2 teaspoon white pepper  
175g pitted California Prunes, coarsely chopped



- Here's How:**
1. Heat oven to 175°C. In mixer bowl, beat together butter, 100 g cup of the granulated sugar and the brown sugar until creamy.
  2. Add molasses and egg; beat well.
  3. In separate bowl, combine flour, baking soda, ginger, cardamom, cloves, salt and pepper.
  4. Add to butter mixture, mixing just until dry ingredients are incorporated.
  5. Mix in California Prunes.
  6. Cover; refrigerate for 1 hour or until dough is slightly firm.
  7. Shape dough into 36 (1-inch) balls. Roll balls in remaining 100 g cup sugar to coat.
  8. Place 2 inches apart on ungreased baking sheets.
  9. Bake for 9 to 11 minutes or until cookies are just set.
  10. Let cool slightly on baking sheets and then remove to wire rack to cool completely.

**Link to Website:** <https://www.californiaprunes.net/recipes/chewy-spice-cookies/>