

TIP: *A 2½-inch doughnut cutter can be used to make the dough rings.

HIGH ALTITUDE – Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

Serving Size: 1 cookie		Percent U.S. RDA	
Calories	150	Protein	2%
Protein	2g	Vitamin A	4%
Carbohydrate	27g	Vitamin C	•
Fat	5g	Thiamine	6%
Cholesterol	15mg	Riboflavin	4%
Sodium	90mg	Niacin	4%
Potassium	100mg	Calcium	•
		Iron	4%

*Contains less than 2%

✓
English Toffee Balls

- ½ cup powdered sugar
- 1 cup margarine or butter, softened
- 1 (3½-ounce) package instant vanilla pudding and pie filling mix
- 2 cups all purpose or unbleached flour
- 1 tablespoon milk
- 1 teaspoon vanilla
- 3 (¾-ounce) chocolate-coated English toffee bars, crushed
- Powdered sugar

Heat oven to 325°F. In large bowl, beat powdered sugar, margarine and pudding mix until light and fluffy. Lightly spoon flour into measuring cup; level off. Add flour, milk, vanilla and crushed toffee bars; mix well. Shape dough into 1-inch balls. Place on ungreased cookie sheets. Bake at 325°F. for 13 to 18 minutes or until edges are light golden brown. Remove from cookie sheets; cool completely. Dip top of each cookie into powdered sugar.

6 dozen cookies.

HIGH ALTITUDE – Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

Serving Size: 1 cookie		Percent U.S. RDA	
Calories	50	Protein	•
Protein	0g	Vitamin A	2%
Carbohydrate	5g	Vitamin C	•
Fat	3g	Thiamine	2%
Cholesterol	0mg	Riboflavin	•
Sodium	40mg	Niacin	•
Potassium	10mg	Calcium	•
		Iron	•

*Contains less than 2%

Grandma's Date-Filled Cookies

A soft brown-sugar cookie with a delicious date filling. For variety, use other cookie cutter shapes such as hearts or diamonds.

English Toffee Balls

English toffee candy bars add a special flavor and texture.