









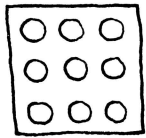
# FILLED REFRIGERATOR COOKIES

Use Nutty Prune Butter with homemade refrigerator cookie dough.





1/  **FAT**  1 cup |  **SUGAR**   2 cups

Fat, softened | Sugar

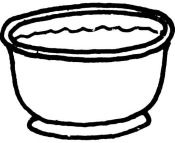

Put in large bowl. | Mix until smooth.

6/    | 









Cut roll into 80 very thin slices. | Arrange *half* the slices on a baking sheet.

2/  1 egg |  **VANILLA**   2 teaspoons

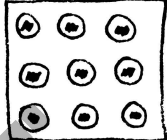

Put in the bowl. | Beat until smooth.

7/  



Nutty prune butter, 1 recipe | About 1 cup

3/  **FLOUR**    3 cups |  **BAKING POWDER**  1 tablespoon |  **S**  1 teaspoon

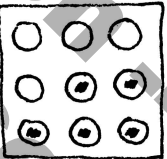
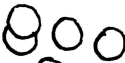
Flour | Baking powder | Salt

8/  


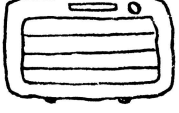
Put a slightly rounded teaspoon of prune butter on each cookie slice.

4/  

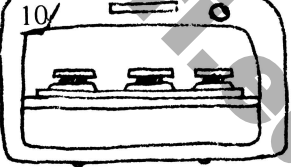
Put flour, baking powder and salt in the large bowl. Stir until smooth. | Shape dough into long roll.

9/  

Put remaining cookie dough slices on top.

5/  

Chill roll in refrigerator until firm. | Turn on oven to 350° F.

10/ 

Bake at 350° F. for 12 to 15 minutes, until light brown. Makes 40 cookies.

MP 165  
University of Missouri-Columbia  
Extension Division



**SMART SHOPPER RECIPE**  
U.S.D.A. CONSUMER AND MARKETING SERVICE



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