

Fruitlings Star Cookies

- 1 cup Sunsweet® Cranberry-Orange, Apricot, Cherry-Berry, Tropical Mix Fruitlings™ or Cranberry Fruitlings™
- 1/4 cup finely chopped pecans or walnuts, toasted
- 3 tablespoons lightly beaten egg white
- 2 tablespoons sugar
- 1 package (18-ounce) refrigerated sugar cookie dough

Preheat oven to 325°F. Mix together *Fruitlings*, nuts, egg white and sugar; set aside. Cut dough into 2 equal pieces. Chill one piece. Roll remaining piece on floured surface slightly more than 1/8-inch thickness. With large (3 1/2 to 4 1/2-inch) star-shaped cookie cutter dipped in flour, cut dough into stars. Place stars, 1/2-inch apart, on greased cookie sheet. Spread 1 tablespoon fruit mixture in a circle in center of each star. Repeat with chilled dough and dough scraps. Bake cookies, one sheet at a time, in lower third of oven for 10 minutes or until edges turn golden. Place sheet on rack to cool for 5 minutes. With spatula, remove cookies from sheet to rack to cool completely. Makes about 18 (4 1/2-inch) cookies.

Decorating Tip: If desired, pipe white frosting around edge of each star.

Arrange cookies on an antique platter you found at a local shop or fair. Wrap in cellophane and tie with a decorative bow and sprig of pine. Include the "Share the Joy" booklet.

