

FRUIT 'N NUT DROPS

1 8-oz. pkg. Philadelphia Brand
cream cheese
1 cup Parkay margarine
1 cup packed brown sugar
1 egg
2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped dates
3/4 cup chopped walnuts
1/2 cup candied cherry halves
Walnut halves

Combine softened cream cheese,
margarine and sugar, mixing well
until well blended. Blend in egg. Add
combined dry ingredients; mix well.
Stir in dates, nuts and cherries. Drop
rounded tablespoonfuls of dough onto
greased cookie sheet; top with nut
halves. Bake at 375°, 9 to 11 minutes
or until edges are lightly browned. 4
dozen. Make Ahead: Prepare as
directed. Wrap securely; freeze. When
ready to serve, thaw unwrapped at
room temperature approximately two
hours.

Delicious

6-2-72

Ed Pechar's daughter

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