

La Vigne Enterprises, Inc.

Distinctive Natural Gourmet Foods

Kumquat Chop-Chop Cookies

COOKIE:

1/2 lb butter, very firm
2 cups sugar
2 large eggs
3 1/2 cups flour
2 tsp baking powder
pinch of salt
2 tsp powdered ginger

FILLING:

1 jar **LA VIGNE KUMQUAT CONSERVE** plus syrup
1 1/2 cups chunky candied ginger
1 1/2 cups pecans

Prepare filling by chopping nuts and candied ginger, add conserve and set aside. Spread 2 cups sugar on a board. Place the butter on top of the sugar and chop into small pieces. Make a well and crack an egg into the mixture and chop. Make another well and crack an egg into the mixture and chop.

Sift dry ingredients together (powder ginger, flour, baking powder & salt) Add dry ingredient mixture to sugar, butter and egg mixture, and chop again.

Take one half of the dough and fill the bottom of one jelly-roll pan, buttered. Take the filling (nuts, candied ginger & conserve mix) and spread on dough. Take the remaining dough and place on top of fruit.

Bake at 350 for 30 minutes.
Cut while warm.
Store in dry place.

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