

## California Dried Plum Packrat Cookies

1 cup (2 sticks) butter, softened  
1 cup creamy or crunchy peanut butter  
1 cup packed brown sugar  
1 cup granulated sugar  
2 large eggs  
1 teaspoon vanilla extract  
2 cups old-fashioned or quick-cooking oats  
1 1/4 cup all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 cup (about 6 ounces) pitted dried plums, chopped  
1/2 cup semi-sweet chocolate morsels  
1/2 cup candy-coated chocolate candies  
1/2 cup chopped walnuts  
1/4 cup flaked sweetened coconut (optional)

### Directions

Heat oven to 350°F. In mixer bowl, beat together butter and peanut butter until smooth. Add sugars; beat until creamy. Beat in eggs and vanilla until well mixed. In separate bowl, combine oatmeal, flour, baking soda, baking powder and salt; add to butter mixture, mixing just until dry ingredients are incorporated. Stir in dried plums, chocolate morsels, chocolate candies, walnuts and coconut, if desired. Drop dough by rounded tablespoonfuls 2 inches apart on ungreased baking sheets.

Bake 14 to 16 minutes or until cookies are light golden brown. Remove from baking sheets and cool on wire rack. Store in tightly covered container.

## Dried Plum Crescent Rolls

3/4 cup packed brown sugar  
1/2 cup (3 ounces) chopped pitted dried plums  
1/2 cup chopped walnuts  
1/8 teaspoon ground cinnamon  
1 package (8 ounces) refrigerated crescent rolls  
1 egg white, beaten

### Directions

Heat oven to 375°F. In small bowl, combine brown sugar, dried plums, walnuts and cinnamon. Roll out crescent roll dough as directed on package. Spread 1 heaping tablespoon of filling onto each crescent roll. Roll up from widest end to form a crescent shape. Place on ungreased baking sheet. Brush with egg white. Bake 10 minutes or until golden brown. Serve warm or at room temperature.