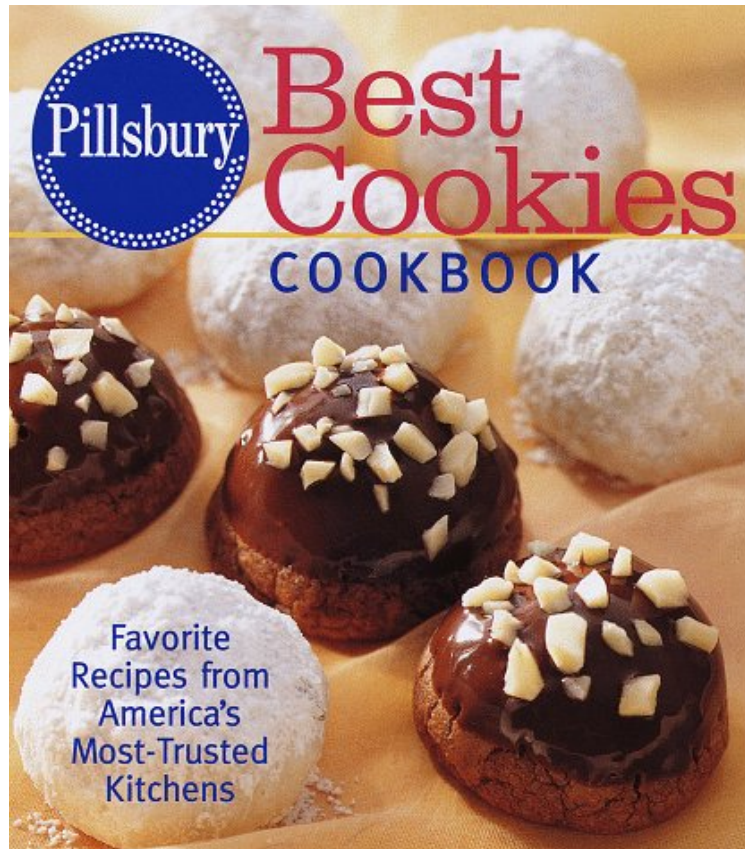


## Pillsbury: Best Cookies Cookbook: Favorite Recipes from America's Most-Trusted Kitchens

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**Pillsbury Company : Pillsbury: Best Cookies Cookbook: Favorite Recipes from America's Most-Trusted Kitchens** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pillsbury: Best Cookies Cookbook: Favorite Recipes from America's Most-Trusted Kitchens:

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The third title in the successful Pillsbury cookbook series features 175 of Pillsbury's best-ever recipes for cookies, bars, and brownies. Each recipe is accompanied by helpful sidebars such as Kitchen Tips, Make It Special, Recipe Variations, and Ingredient Information, and by bullets denoting recipes as Editor's Favorites or Quick Bets. 60 color photos.

Excerpt. copy; Reprinted by permission. All rights reserved. A Recipe from Pillsbury: Best Cookies Cookbook  
Easy Cherry Rum Balls  
Prep time: 20 minutes  
2 cups crushed vanilla wafers (40 to 45 wafers)  
1 cup powdered sugar  
1/2 cup finely chopped candied red and/or green cherries  
1/2 cup finely chopped pecans or walnuts  
1/4 cup rum  
3 tablespoons corn syrup  
2 tablespoons butter melted  
1/4 cup powdered sugar  
In a medium bowl, combine vanilla wafers, 1 cup powdered sugar, cherries and pecans; mix well.  
Add rum, corn syrup and butter; mix well.  
Shape mixture into 1-inch balls; roll in 1/2 cup powdered sugar.  
Cover tightly.  
Let stand 24 hours to blend flavors.