

A chocolate favorite

This is a great little chocolate cookie that goes well with rich brewed coffee or a final nightcap of cognac. When my kids were younger, I often had to make another batch of these between Christmas and New Year's Eve! You can also make these with bourbon instead of the cognac if you like. The original recipe for these came from the Silver Palate Good Times Cookbook. Once again, I have altered it. I hope you love them as much as we do!

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garplums

COGNAC SUGARPLUMS

Makes 4 dozen

6 oz. semisweet chocolate bits

1/2 cup sugar, plus additional for coating

1/4 cup light corn syrup

1/3 cup good quality cognac (or you could use bourbon)

2 1/2 cups finely ground vanilla wafers (grind in the food processor)

1 cup finely chopped pecans (grind in the food processor)

Melt the chocolate in the microwave for 1 minute on high power, stir, then 30 seconds more. Stir until all chocolate is melted and smooth. Stir in 1/2 cup sugar, corn syrup, and Cognac. Stir in the wafer crumbs and nuts to make a paste-like mixture. Roll into 1-inch balls. Roll each ball in additional sugar. Store in an airtight container. These cookies improve with age.