



Light  
Fluffy

## Date Drops

A

Cream tog. -  $\frac{1}{2}$  c. butter & 1 c. brown sugar  
Add - 1 egg +  $\frac{1}{2}$  tsp. vanilla - beat well.

Sift - 2 c. flour

$\frac{3}{4}$  tsp. soda

$\frac{3}{4}$  tsp. baking powder

$\frac{1}{4}$  tsp. salt

$\frac{1}{2}$  tsp. cinnamon

$\frac{1}{4}$  tsp. nutmeg.



Add sifted ingred. (b) to creamed mixture alternately with  $\frac{2}{3}$   $\frac{1}{3}$  c. sour cream,

Stir in 1 c. cut up pitted dates.

Drop by teaspoon, 2 inches apart on greased (I use PAM) cookie sheet.

BAKE at 400° for 8-10 minutes.

Light & fluffy!  
ENJOY