

Subarashii Kudamono Recipe Cards

Please print and cut along the dotted lines to add these 6"x 4" recipe cards to your collection.



SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Super Subarashii Kudamono Oatmeal Cookies

Ingredients:

- 1 cup dried Asian Pears (8 oz)
- 1 cup Asian Pear Spread
- $\frac{3}{4}$ cup water

- $\frac{1}{2}$ pound (2 sticks) butter
- $\frac{1}{2}$ cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 tsp vanilla

- 1.5 cup flour
- 1 pkg 3 oz vanilla instant pudding
- 1 tsp baking soda
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp salt
- 3 cups Quaker Oats (quick or old fashioned)

www.wonderfulfruit.com

www.winesofsubarashii.com



SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Steps:

Place dried pears, spread, water in a small pan. Bring to a boil. Lower to simmer for 5 minutes, then let cool.

Place stewed mixture into chopper. Pulse until spreadable and dried pears are in small bits.

In a large bowl, beat butter, sugar until creamy. Add eggs and vanilla, beat well. Add combined flour, baking soda, cinnamon, and salt. Mix well. Add oats and dried fruit, spread mixture; mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheet.

Bake 8 to 10 minutes or until light golden brown; cool one minute on cookie sheets; remove to wire rack to cool completely.

Store completely, tightly covered. Make about 4 dozen cookies.

- Carol

www.wonderfulfruit.com

www.winesofsubarashii.com