

Passion Fruit Cookies

From *Cooking with Hawaiian Magic* by Lee and Mae Keao



- ½ cup butter
- 1 cup sugar
- 1 egg
- 4 tablespoons passion fruit juice (fresh if possible)
- 1 ¼ cups flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 cup cornflakes
- 1 cup rolled oats
- ½ cup nuts, chopped
- ½ cup dates or figs, sliced thin or chopped

Cream butter, sugar and eggs. Add passion fruit juice and mix well
Sift flour, baking soda and salt and add to the creamed mixture.
Add oats, nuts, dates and cornflakes. Mix well.
Grease pan. Drop by teaspoonfuls and bake at 375 degrees for 12 minutes.

Makes 3-4 dozen.