

Raisin Cookies

Ingredients

- 1 cup raisins
- 1/2 cup water
- 1 3/4 cup flour
- 1/2 Tbsp baking powder
- 1/2 Tbsp soda
- 1/2 Tbsp salt
- 1/4 Tbsp cinnamon
- 1/4 Tbsp nutmeg
- 1/2 cup shortening
- 1 scant cup sugar
- 1 egg
- 1 Tbsp vanilla
- 1/2 cup chopped nuts

Instructions

1. Place raisins and water in saucepan, bring to boil and boil for 3 minutes. Set aside to cool; do not drain.
2. Mix flour, baking powder, soda, salt, and spices.
3. Cream shortening, add sugar, beat in eggs.
4. Stir in raisins with liquid and vanilla.
5. Gradually add flour mixture, blending thoroughly after each addition.
6. Stir in nuts.
7. Drop by tablespoon about 2 inches apart on greased baking sheet.
8. Bake at 375° for 12-15 minutes.

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PREPARATION TIME _____
NUMBER OF SERVINGS _____
SOURCE OF RECIPE Ruth

Raisin Cookies



1 C. raisins	1/4 T. cinnamon
1/2 C. water	1/4 T. nutmeg
1 3/4 C. flour	1/2 C. shortening
1/2 T. Baking Powder	1 scant cup sugar
1/2 T. soda	1 egg
1/2 T. salt.	1 T. vanilla.
	1/2 C. chopped nuts

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& spices. Cream shortening add sugar
beat in eggs. Stir in raisins with
liquid & vanilla. Gradually add flour
mixture, blending thoroughly after each
mixture. Stir in nuts, drop by T.
about 2 ins apart on greased baking
sheet. Bake at 375° for 12-15 min