

OLD FASHIONED OATMEAL COOKIES

1 c. raisins
1 c. water
1-1/2 c. sugar
3/4 c. shortening
1 t. vanilla
2 eggs
2-1/2 c. wheat flour

2 c. quick or regular oats

1/2 c. chopped nuts

1 t. baking soda

1 t. salt

1 t. cinnamon

1/2 t. baking powder

1/2 t. cloves Simmer raisins and water uncovered about 15 minutes until raisins are plump.

Drain and reserve liquid. Add enough to reserved liquid to measure 1/2 cup. Mix sugar, shortening, vanilla and eggs. Mix in liquid, stir in remaining ingredients. Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Remove immediately from sheet. Makes about 6-1/2 dozen cookies.

From: Donna Kummer

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