

Raisin Spice Cookies

Ingredients

2 cups raisins
1 cup water
1 cup shortening
2 cups white sugar
3 eggs, well beaten
1 tsp vanilla
4 cups flour
1 tsp baking soda
1 tsp baking powder
½ tsp cinnamon
½ tsp allspice
¼ tsp nutmeg

Directions

Bring the raisins and water to a boil in a small saucepan. Boil for 5 minutes, then cool. Cream the shortening and sugar together then add the eggs and vanilla and mix well. Mix the cooled raisins into the creamed mixture. Add all the dry ingredients and mix well. Don't chill this cookie dough. Bake at 350°F for 14 minutes or until edges are slightly brown. Makes 4 dozen cookies.