

Mom J's Famous Raisin Cookies

Single	Multiple
1 1/2 Cup	3 Cup
3/4 Cup	1 1/2 Cup
2 Tbsp	4 Tbsp
1 -	2 -
1 3/4 Cup	3 1/2 Cup
1 Tsp.	2 Tsp.
1/2 Tsp.	1 Tsp.
1/2 Tsp.	1 Tsp.
1 Tsp.	2 Tsp.

Dark Raisins

- ☐ Preheat oven to 350 F (177 C)
- ☐ Wash raisins.
- ☐ Cover with cold water, boil 15 minutes or until nearly dry. Let cool.

Brown Sugar

Butter

Large Egg

All Purpose Flour

Cinnamon

Ground Cloves

Nutmeg

Baking Soda

- ☐ Cream butter and sugar.
- ☐ Add egg and beat well.
- ☐ Sift together flour, sugar, spices and soda. Mix into egg & butter mixture.
- ☐ Add cooled raisins. Mix just enough to distribute raisins evenly.
- ☐ Add additional water sparingly 1/2 tablespoon at a time until batter holds together.
- ☐ Spoon mixture onto baking sheet. (1 1/4-inch cookies are a good size).
- ☐ Bake at 350 F (177 C) for 12 minutes.

Yield: Single: 2 1/2 dozen, Multiple: 5 dozen

Comments: 1) How dry batter turns out is due to how much water is maintained after boiling raisins. Add water sparingly to obtain a fairly dry mixture that just sticks together.

2) Cookies maintain their shape during cooking and do not spread out.