



# Soft Raisin cookie

## Ingredients

- 1 cup water
- 2 cups raisins
- 1 cup shortening
- 1  $\frac{3}{4}$  cups sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3  $\frac{1}{2}$  cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  cup chopped walnuts

## Instructions

### 1. Prepare raisins:

In a small saucepan, combine water and raisins. Bring to a boil, then cook for 3 minutes. Remove from heat and let cool without draining.

### 2. Preheat oven:

Set oven to 350°F (175°C).

### 3. Make the dough:

In a large bowl, cream together shortening and sugar until light and fluffy. Beat in eggs and vanilla extract.

### 4. Mix dry ingredients:

In a separate bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg.

### 5. Combine:

Gradually add the dry ingredients to the creamed mixture, stirring well. Fold in the cooled raisins (with their cooking liquid) and chopped walnuts.

### 6. Bake:

Drop the dough by teaspoonfuls onto greased baking sheets, spacing them about 2 inches apart. Bake for 12 to 14 minutes, or until the cookies turn golden brown.

### 7. Cool:

Transfer cookies to wire racks to cool completely.