



OLD FASHIONED OATMEAL COOKIES

- 1 Cup Raisins
- 1 Cup Water
- 3/4 Cup Shortening
- 1 1/2 Cups Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 1/2 Cups All Purpose Flour
- 1/2 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Cloves
- 2 Cups Rolled Oats
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Simmer raisins and water in a saucepan over low heat until the raisins are plump, 20 to 30 minutes.
2. Drain raisin liquid into a measuring cup.
3. Add enough water to make 1/2 cup.
4. Heat oven to 400 degrees.
5. Mix shortening, sugar, eggs, and vanilla.
6. Stir in raisin liquid.
7. Sift together the flour, baking powder, baking soda, salt, and spices. Blend in.
8. Add rolled oats, nuts and raisins.
9. Drop by rounded teaspoonfuls of dough 2 inches apart on baking sheets.
10. Bake 8 to 10 minutes.