

CINNAMON RAISIN COOKIES

Source: Source: Quick Cooking Sept/Oct 2001 (Ruth Kloss)

Prep/Cooking Time: 20-30 minutes

INGREDIENTS:

2 eggs	1/2 tsp ground cinnamon
1/2 tsp almond extract	1/2 C raisins
1/2 C chopped walnuts	2 1/2 C Master Cookie Mix (see below)

DIRECTIONS:

Master Cookie Mix: In large bowl, combine 4 1/2 C all-purpose flour + 1 1/2 C sugar + 1 1/2 C packed brown sugar + 2 tsp salt + 2 tsp baking soda. Cut in 1 1/2 C shortening till mixture is crumbly. (This can be stored in an airtight container in a cool dry place for up to 6 months) (Mix can be used for other cookies - e.g., peanut butter cookies or cinnamon raisin cookies - see magazine!)

Cookies: In mixing bowl, combine eggs, cinnamon, almond extract & cookie mix - mix well. Stir in raisins & nuts. Drop by rounded tablespoonfuls 2" apart onto lightly greased baking sheets. Bake @ 350° F for 10-12 minutes or till set & edges are lightly browned. Cool 1-2 minutes before removing to wire racks.

Yield: about 2 1/2 dozen