

Oatmeal Cookies

Courtesy of Mom (Ruth) Douglass

½ package of raisins
½ teaspoon baking soda
Water
¾ cup sugar
¾ cup shortening or unsalted butter, softened
2 eggs, well beaten
8 tablespoons raisin cooking liquid
1 teaspoon vanilla
2 cups flour
2 cups oatmeal
1 teaspoon salt
⅛ teaspoon cinnamon
⅛ teaspoon allspice
1 teaspoon baking powder

Preheat the oven to 350° F.

In a saucepan combine the raisins and baking soda with just enough water to cover, and boil for one minute. Drain the raisins and reserve the liquid. Allow the raisins and liquid to cool.

Mix the dry ingredients together and stir well. Mix in remaining wet ingredients and refrigerate for about 1 hour. Roll into 1 ½ inch balls and place 12 evenly spaced on a cookie sheet. Bake at 350° for 12 to 15 minutes.

Sandi's comments:

Mom made these cookies up until the time she started forgetting to put all the ingredients in. She stopped when one day she forgot the oatmeal, and Pete told her, "That's okay, they were great raisin cookies ☺" For Pete she usually added chocolate chips as a special treat. I don't know how many chocolate chips went in a batch, but I suppose a few handfuls.