

Raisin Bar Cookies

Ingredients

- 1 cup black raisins
- 2 cups water
- 1 cup white sugar
- 1/2 cup shortening
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground cloves

Glaze

- 1-1/2 cups confectionary sugar
- 3 tablespoons milk
- 1 teaspoon vanilla

Directions

1. Preheat oven to 350 F.
2. In a medium sauce pan, add raisins and water. Simmer the mixture until 1 cup of water remains. Set raisins aside to cool in liquid.
3. Mix sugar, shortening, egg, flour, baking soda, salt, cinnamon, nutmeg, and cloves well. Fold in raisins with the liquid into the cookie dough.
4. Spread out evenly onto a greased cookie sheet and bake 20-25 minutes.
5. To make the glaze: in a small bowl mix confectionary sugar, milk and vanilla. Drizzle over the cookies while hot.
6. Cool and cut into brownie shapes (large or small). Wrapped in food film, these cookies freeze well.

Serves 40.

Submitted by Robert Dant