

OATMEAL COOKIES

PAPPY/MOM

1 CUP RAISINS
1 CUP SHORTENING
1 CUP SUGAR
3 BEATEN EGGS
2 CUPS FLOUR
1/2 TEAS SALT
1/2 TEAS SODA
1 TEAS CINNAMON

1/2 TEAS ALLSPICE
1/2 TEAS CLOVES
2 CUPS LONG COOKING OATS
6 TBSP RAISIN LIQUID
1 POUND DATES
1/2 CUP NUTS

PLACE RAISINS AND DATES IN PAN AND BARELY COVER WITH WATER.
BRING TO A BOIL AND THEN SIMMER FOR 5 MINUTES. DRAIN
6 TBSP JUICE AND RESERVE. GRIND

CREAM SUGAR AND SHORTENING. ADD EGGS. BEAT UNTIL
SMOOTH. SIFT FLOUR AND SPICES. MIX WITH OATS AND ADD
TO MIXTURE, ALTERNATING WITH RAISIN JUICE. ADD GROUND
RAISINS, DATES, NUTS.

BAKE AT 375° FOR 10 to 12 min