

Raisin Filled Cookies

1 c. white sugar

1 c. br. sugar

5 c. flour

$\frac{1}{2}$ tsp nutmeg

1 tsp. baking powder

1 c. butter (or $\frac{1}{2}$ marg & $\frac{1}{2}$ shortening)

1 tsp soda

1 Tbsp sour cream ^{milk or}

3 eggs - well beaten

2 tsp. vanilla

Mix all dry ingred. except soda; cut in shortening. Add soda dissolved in sour milk, eggs & vanilla. Roll dough very thin & cut into desired shapes. Add 1 tsp. filling between 2 cookies. Seal. Bake

at 375° for 12-15 min. (4 dozen)

Filling:

$\frac{1}{2}$ c. ground raisins

1 c. brown sugar

1 c. water

2 Tbsp. corn starch

$\frac{1}{2}$ tsp. nutmeg

1 tsp. vanilla

Combine all ingred. except vanilla.

Cook until thick; add vanilla + cool