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Raisin Puffs

These cookies are a favorite for many of our retreat groups!

1 cup raisins
½ cup golden raisins
1 cup water
1 cup shortening
1 ½ cups sugar
2 eggs, slightly beaten
3 ½ cups sifted flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla
Granulated sugar for coating

Cook raisins in water over moderate heat until all the water is absorbed. Set aside until cool. Cream together shortening, sugar and eggs until fluffy. Sift flour (yes the flour is double sifted) with soda and salt. Add to the creamed mixture. Mix well. Add cooked raisins and vanilla. Gently mix well. Shape dough into small balls the size of a walnut. Roll each ball in granulated sugar. Place on greased baking sheet. Bake in preheated 350° oven about 15 minutes. Remove to wire rack to cool.