



Almond Butter, Pecan, & Golden Raisin Tea Cookies

Camine Pappas / Makes 32 cookies / November 2019

INGREDIENTS:

½ C RX Brand Almond Vanilla Butter (stir if separated*)
½ C shortening
1 large egg
1 t vanilla extract
¾ C white sugar
2 T heavy cream*
1 ½ C all-purpose flour less 1 T
½ t kosher salt
1 t baking soda
¾ C chopped pecans
½ C golden raisins
1 C confectioner's sugar

METHOD:

Preheat oven to 350 degrees F.



In a large mixer using paddle attachment cream together the almond butter, shortening, vanilla, sugar, and egg. Beat on medium until well creamed. Add a third of the flour and the soda and salt and blend until incorporated. Add remaining flour in two batches. Batter will be a bit crumbly but you should be able to clump it with your hands. (*see * below*) Add the pecans and raisins and blend. Form into 32 small balls, using your hands to shape it into a tight circle. Place on a parchment lined baking sheet about 2 inches apart. Cook for about 13-15 minutes or just until tops start to crack and bottom is lightly browned. Remove, let cool on sheet for about 3 minutes. Remove. Let cool. Roll in powdered sugar and serve.

These freeze beautifully! Freeze cookies BEFORE rolling in powdered sugar and then roll in sugar before serving. Once sugared, store in air tight container on countertop.

**The consistency and moisture of the almond butter is the determiner for whether or not you need more or less cream at the end to bind the cookie batter. If batter is not really sticking together and pulling off the sides of the bowl add 1 T heavy cream and mix slightly. Add another if needed. And if batter is too moist add 1 more T of flour. – You can buy this RX brand Almond Vanilla Nut Butter at Target, Walmart Online, or Amazon.com.*

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