

Cider Spice and Golden Raisin Sugar Cookies

April 2015, by Camine Pappas

Makes 2 ½ dozen

INGREDIENTS:

1 ½ C sugar
1 egg
1 t vanilla
½ C shortening
1 t lemon juice
½ t salt
1 t baking soda
½ t cinnamon
2 t powdered cider spice mix
1 ¼ C all-purpose flour
½ C golden raisins
Raw sugar for rolling cookies



DIRECTIONS:

In a mixer, cream sugar, egg, vanilla and shortening until fluffy. Slowly add the dry ingredients until blended. Shape into 1 ½ inch balls, roll half in the raw sugar, place on cookie sheet and cook for 7 minutes, 30 seconds on 375. Watch them carefully as a little browning is good but they burn quickly.

Add-ins: Can also add zest from one lemon, and/or white chocolate chunks. But these are pretty awesome as is!

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