

Oatmeal Cookies

This recipe has been in the family for years. In my family, a standard (8 oz.) coffee cup, teaspoons and tablespoons was used but you can use measuring cups and measuring spoons. I used both methods and they both work. The cookies was original baked in a cook stove that used wood to cook food.

1 cup boiled raisins	1 tsp. Vanilla extract
2 eggs	1 tsp. baking soda
1 cup lard or shortening	8 tbsp. raisin juice (½ cup)
1½ cup sugar	2½ cup rolled oats
1 tsp. salt, opt.	2½ cup flour

Boil 1 cup raisin (about ½ box) in a small pan in about 1 cup water or enough water to cover raisins. Drain raisins well, reserve raisin juice, and set aside to cool. In large mixing bowl, beat 2 eggs, add lard or shortening, sugar and salt; mix well. Dissolve baking soda in raisin juice (might have to stir raisin juice and baking soda together to get it to dissolve), then add it into the batter along with vanilla; mix well. Stir in rolled oats and flour; mix well. Drop by teaspoonful onto cookie sheets. Bake one sheet at a time. Bake at 350° for 10 to 12 minutes or start to get brown around edges. Do not over bake. Remove from cookie sheet and cool on wire rack or tea towel.