

## Featured Recipe

### Raisin Drop Cookies

#### Ingredients:

- 1 cup raisins
- 1/2 cup water
- 1/2 tsp. baking soda
- 1 cup granulated cane sugar
- 1/2 cup shortening (I use Earth Balance® Shortening Sticks)
- 1 whole large egg + 1 large egg white
- 1/2 tsp. gluten-free vanilla extract
- 2 cups Jules Gluten Free™ All Purpose Flour
- 1 tsp. gluten-free baking powder
- 1 tsp. cinnamon
- 1/8 tsp. nutmeg



#### Directions:

In a small saucepan, bring the raisins and water to a boil for one minute, then set aside to cool. When cooled slightly, stir in baking soda.

Preheat oven to 350° F (static) or 325° F (convection).

Using an electric mixer, cream the sugar and shortening until light and fluffy. Add the eggs and vanilla extract and beat well. Add the flour, baking powder, cinnamon and nutmeg and beat until thoroughly integrated. Drain the raisins and stir into the dough.

Drop by teaspoonful onto a parchment-lined baking sheet, leaving 1-2 inches between cookies. Bake in preheated oven for 10-12 minutes, or until lightly browned. Refrigerate any unused dough to bake later.

Yield: 3 dozen cookies.