

NO-OAT RAISIN COOKIES

My dad loves the raisin cookies at Crown Bakery on Guam. Unfortunately, they stopped carrying his fave. This is a luscious raisin cookie without oatmeal. It's not quite like Crown's, but it is soft, moist and totally awesome.

I'm not a big fan of raisins, yet I could actually eat these all day.

I found the original recipe on-line by "Alison." I increased the raisins, switched the margarine to unsalted butter, substituted some of the white sugar for light brown sugar and cut back on the seasonings.

You MUST make sure the water and raisins are COMPLETELY cold. Boil and soak the raisins then transfer to a glass bowl. Leave the bowl in the fridge overnight.

I use a teaspoon measuring spoon because the cookies bake to a cute size, larger than a quarter, but smaller than a silver dollar. It fits easily at the bottom of a cupcake liner. This size of cookies bake up quick at 7 minutes a pop. Do not use a hot cookie sheet when portioning your dough. I usually have 5 to 6 cookies sheets out when making cookies.

You may also use the small cookie-dough scoop. This sized cookies take 10 minutes to bake.

INGREDIENTS

Set 1

2 ½ c. raisins

1½ c. water

Set 2

4 c. all-purpose flour

1 tsp. baking powder

1 tsp. baking soda

1 ½ tsp. salt

1 tsp. cinnamon

Pinch of allspice

Set 3

1 c. butter, soft but not completely room temperature

1½ c. sugar

½ c. brown sugar

3 large eggs

1 tsp. vanilla

Tools: *small pot, 1 medium bowl, 1 large bowl, small cookie-dough scooper, electric beater*

DIRECTIONS

Preheat oven to 400 degrees.

1. Pour water into pot and bring to a boil. Add raisins then boil another 5 minutes. Cool raisins and water until they are cold to the touch; place in fridge to speed this up. DO NOT DRAIN!

2. Combine all the dry ingredients from set 2 in a medium bowl. Stir to combine and set aside.
3. Cream butter and sugars in the large bowl.
4. Add eggs and vanilla. Beat till light and fluffy.
5. Pour cold raisins and cold water into the egg mixture. Stir with a spoon.
6. Pour the dry ingredients into the wet ingredients. Mix with your hand.
7. Use a teaspoon measuring spoon to drop the dough about 1 inch apart; you will have to use your finger to scrape the dough from the teaspoon to the parchment paper or non-stick foil-lined cookie sheet. Ensure you have a slightly rounded mound of dough in your teaspoon then scrape onto the sheet.
8. Bake for 7 minutes; top should be a light golden brown.

*Note: The cookies remain supper soft and delicious for a week! If you want bigger cookies, use a tablespoon measuring spoon, slightly rounding the dough as well. Separate dough by 2 inches. Bake at 400 degrees for about 10 minutes, till the top is golden.

Recipe courtesy Paula Quinene of Paulaq.com.