

## DORENE'S RAISIN COOKIES

### coffee

2 cups mixed golden and regular raisins

1 cup butter

2 cups brown sugar, not packed

2 eggs at room temperature

1/2 cup rolled oats

3-1/2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/2 cup milk

Cover the raisins with enough coffee to cover and let stand overnight.

Cream together in a large mixing bowl the butter and brown sugar til smooth. Add the eggs.

In another bowl, combine the dry ingredients - the oats, flour, baking powder, salt, cinnamon, and nutmeg.

Add the dry ingredients to the creamed mixture alternately with the milk mixing thoroughly.

Add and mix by hand, the coffee soaked raisins.

Refrigerate the mixture for 1 hour.

Preheat the oven to 350 degrees.

Line the cookie sheets with parchment paper.

Drop by heaping teaspoonfuls onto the cookie sheets. (*This is a flatware teaspoon not a measuring teaspoon.*)

Bake for 8 to 10 minutes.

Allow to finish cooking on the cookie sheet before removing to a wire rack to cool. (*Dorene said she left them on the cookie sheet until the cookie sheet cooled.*)