

ORANGE COOKIES

1-1/2 cups flour

1 teaspoon baking powder

sugar substitute equivalent to 3/4 cup sugar (*June used Splenda*)

2 teaspoons grated orange peel

1/4 teaspoon salt

1/8 teaspoon ground nutmeg

1/2 cup margarine spread (70% vegetable oil)

1/3 cup chopped raisins

1/4 cup egg substitute (*June did use 1 large egg*)

2 tablespoons orange juice

Preheat the oven to 375 degrees F. Spray baking sheets with non-stick cooking spray. Set aside.

In a medium bowl, combine the first six ingredients (dry ingredients) ; mix well.

Cut in the margarine until mixture resembles coarse crumbs.

Stir in the raisins.

Add the egg (substitute) and orange juice; mix well.

Drop by teaspoonfuls onto baking sheets. Flatten with a fork dipped in flour.

Bake for 13 - 15 minutes.

Makes about 30 cookies.

