



Hermits From Good Housekeeping Makes 32

Ingredients:

2 cups all purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 teaspoon salt

1 cup packed brown sugar
1/2 cup butter or margarine,
(1 stick) softened
1/3 cup dark molasses
1 large egg
1 cup dark raisins
1 cup chopped pecans, optional

Preheat oven to 350 degrees. Grease and flour 2 large cookie sheets.

On waxed paper, combine flour, cinnamon, baking powder, baking soda, ginger, nutmeg, salt and cloves.

In large bowl, with mixer at medium speed, beat sugar and butter until light and fluffy. Beat in molasses until well combined. Beat in egg. With mixer at low speed, beat in flour mixture just until blended, occasionally scraping bowl with rubber spatula. With spoon, stir in raisins and pecans if using, just until combined.

Divide the dough into quarters. With lightly floured hands, shape each quarter in 12" by 1 1/2" log. On prepared cookie sheet, place 2 logs, leaving about 3 inches in between. Bake logs on 2 oven racks 13 to 15 minutes or until logs flatten and edges are firm, rotating cookie sheets between upper and lower racks halfway through baking. Cool logs 15 minutes on cookie sheets on wire racks.

Transfer logs to cutting board. Slice each log crosswise on the diagonal into 8 cookies. Transfer cookies to wire racks to cool completely.

*Carrie,
Enjoy!!*

*Sandi Morgan
Dade City, FL.
2-13-10*