

Hermits II



Rated: ★★★★★

Servings: 18

Submitted By: Dawn West

"This recipe dates back to colonial New England."

INGREDIENTS:

2 cups all-purpose flour	1/2 cup molasses
1 teaspoon baking soda	2 egg whites
1 teaspoon ground cinnamon	1 egg
1/2 teaspoon ground allspice	1/2 cup raisins
1/2 cup white sugar	1/3 cup chopped walnuts
1/2 cup butter, softened	

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a medium sized bowl, combine the flour, baking soda, cinnamon, and allspice. In a large bowl, with an electric mixer on medium, cream the sugar and butter until light yellow and fluffy. Add the molasses, egg whites, and egg; beat well.
3. Using a wooden spoon, stir in flour mixture until flour disappears. Fold in raisins and nuts.
4. Drop by tablespoons, 2 inches apart, onto lightly greased cookie sheets. Bake 8-9 minutes. Lightly sift confectioners' sugar over if you like.

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-- Angela Sackett



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