

# MIRKWOOD DESIGNS presents...

## Raisin Filled Cookies

This is a recipe my mother taught me, and it is a family favorite. It will remind you a little of Fig Newtons.

### Dough Ingredients

- 2 large eggs
- 1 cup granulated sugar
- 1 cup shortening (Crisco or lard—I prefer lard)
- ½ cup milk (I use whole milk)
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 3½ cups flour, plus more for rolling out the cookies
- 1 teaspoon vanilla extract
- ½ teaspoon table salt

### Filling Ingredients

- 1 cup raisins, ground (I use a meat grinder)
- ½ cup granulated sugar
- ½ cup water
- 1 tablespoon flour
- 1 teaspoon vanilla extract

### Topping Ingredients

- ¼ cup water
- ¼ cup granulated sugar, plus a bit more for sprinkling

### Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Put all dough ingredients into the bowl of an electric mixture and mix until all ingredients are well blended and a soft dough forms. If necessary, add more flour, a little at a time, until dough is workable. Don't over mix because that will make the dough tough instead of tender. Cover dough and chill until ready to roll.
3. Meanwhile, in a small saucepan, mix filling ingredients. Cook over medium heat until bubbly, stirring constantly. Cool to room temperature.
4. When filling is cool, begin rolling out the cookies. Flour your work surface and your rolling pin well. Add a little more flour to the dough if necessary—dough should be soft but not sticky. Roll to about 1/8-inch thick and cut into 3-inch circles, making sure you end up with an even number. Carefully move half of the circles to cookie sheets, separating them by at least an inch. (I like to line my cookie sheets with parchment paper.)
5. Place a rounded teaspoonful of filling in the center of each cookie circle and top with another circle. Press the edges together with your finger tips, wetting the inside edges with water if necessary to make them stick.
6. In a small sauce pan, mix ¼ cup water and ¼ cup sugar and bring to a boil. (This is *simple syrup*.) Brush the simple syrup on top of each cookie and sprinkle with granulated sugar.
7. Bake at 350 for 15 minutes, or until the edges begin to turn golden. Cool on a wire rack.



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