

AL's RAISIN WALNUT SOUR CREAM COOKIES

This recipe makes a firm, lightly spiced cookie that is not overly sweet. I adapted a basic sour cream cookie recipe by reducing the amount of sugar and adding Chia Spice blend and nutmeg. If you can't find the Chia spice blend, add more nutmeg or go creative by adding ground cloves, allspice, etc. Note: Sucanat is a natural cane sugar and molasses. The amount of sugar per cookie is only approximately 1 1/3 tsp.

Beat together in a large mixing bowl until well mixed:

3 med/large eggs
1/2 cu Crisco shortening
1 cu Natural Sucanat or Brown sugar
1 cu sour cream
1/2 tsp salt
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp Chia Spice blend
1/4 tsp nutmeg

Add:

3 cu all purpose flour or enough to form a stiff cookie dough
2 cu whole walnuts chopped to coarse pieces
1 1/3 cu raisins

Refrigerate 30 minutes to thoroughly chill dough.

Drop dough on cookie sheet to form 2 in cookies (makes approximately 36 cookies)

Bake at 350 for 15-20 min.