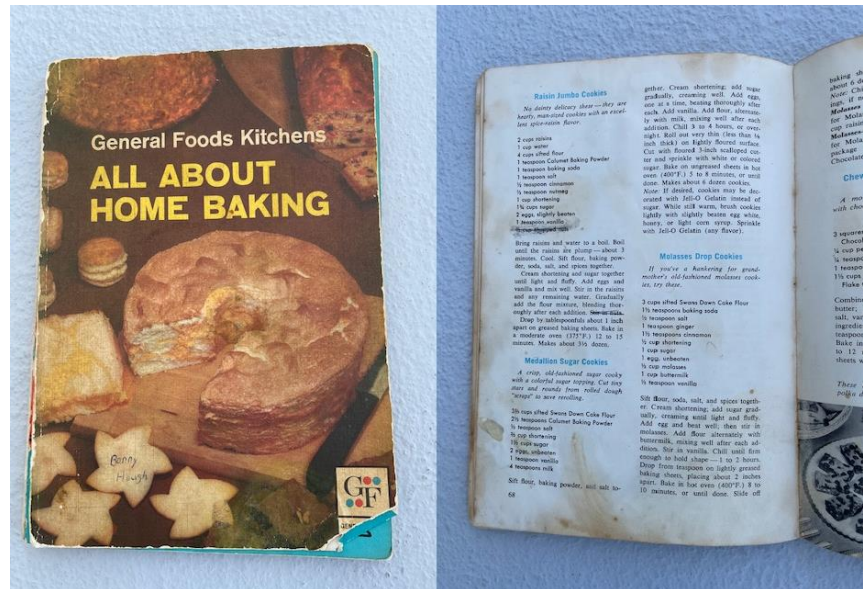


Bonny Miller's Raisin Oatmeal "Conference Cookies"

By request, here's the recipe! I call them "Conference Cookies" because the recipe makes a big batch, enough to last through the SCMTA (South Carolina Music Teachers Association) conference.

No cookie from the grocery store had ever tasted as good as these soft raisin cookies when I made them for the first time when I was in seventh grade. The original recipe came from General Foods Kitchens' *All About Home Baking* (6th edition, 1963; note dog-eared cover and stained pages), a booklet we used in my Home Economics class.

These days I substitute instant oatmeal for nuts to steer clear of nut allergies.



- 2 C. raisins
- 1 C. water
- 4 C. sifted flour (up to one cup can be whole wheat flour)
- 1 t. baking power
- 1 t. baking soda
- 1 t. salt
- 1/2 t. cinnamon
- 1/2 t. nutmeg
- 1/4 t. dry mustard
- 1 C. shortening
- 1 1/2 C. sugar
- 2 eggs, slightly beaten
- 1 t. vanilla
- 1 C. instant oatmeal (two packets plain or flavored oatmeal)

Bring raisins and water to a boil. Simmer until the raisins are plump. Cool. Sift flour and other dry ingredients together. Cream shortening and sugar together until light and fluffy. Add eggs and vanilla and mix well. Stir in the raisins and any remaining liquid. Stir in 1 C. oatmeal. Gradually add the flour mixture, blending thoroughly after addition. Drop by spoonfuls 1–2 inches apart on greased baking sheets or parchment paper. Bake at 375 degrees for 12–15 minutes. Cool on rack. Makes about 4 1/2 dozen.