

Raisin Filled Cookies

Source: Aunt Rhoda (Rhoda W Anderson)

Ingredients

6 cups flour
2 teaspoons baking soda
1 teaspoon salt
2 cups shortening
2 cups sugar
1 cup brown sugar
4 eggs, slightly beaten
2 tablespoons water
2 teaspoons vanilla

Instructions

Cream shortening. Add sugars and mix well. Add eggs, water and vanilla. Mix all dry ingredients and form into rolls. Store in refrigerator. Slice dough, place slices on cookie sheet and add a teaspoon of filling then put a piece of dough on top.

Filling:

2 cups ground raisins
3/4 cup sugar
1 tablespoon flour
1 cup water
1 teaspoon vanilla

Combine raisins, sugar and flour. Add water and vanilla. When assembling, you need not press the edges of the dough together. Bake at 375 degrees for 12 minutes.