

GRANDMA HOCKLEY'S NO-NAME COOKIES

Old fashioned cookies with butter and brown sugar and a raisin on top! Again, this is a recipe Grandma recited to me and I wrote down the ingredients and instructions faithfully. I was thirteen at the time.

These delicious cookies don't have a name. Perhaps I should have a contest to "Name That Cookie".

Ingredients: Cream together:

1 cup of butter or ½ cup butter and ½ cup shortening

1 cup brown sugar, packed

1 egg

1 teaspoon vanilla

Add: 2 cups flour mixed with ½ teaspoon baking powder, ½ teaspoon baking soda and ½ teaspoon salt.

Form into 1 inch balls, place on a parchment lined cookie sheet, press tops lightly with a fork dipped in flour. Put a raisin on top. **Bake** in oven at 350 degrees until golden brown, approximately 9½ minutes. Let cool 2 minutes on the pan. Remove to wire rack to cool completely. Makes approximately 4½ dozen or 46 to 53 cookies. Cookies spread a little while baking. Store in cookie tins.

Tip: This recipe is similar to a **chocolate chip cookie** recipe so add those chocolate chips if you wish!

Add 1½ cups or 2 cups mini chocolate chips and 1 cup chopped nuts of your choice.

Grandma always used to say the raisin on top was a "prize" but a walnut piece would be just as good as a "prize". Perhaps your family would like a candy-coated chocolate piece as their "prize". What's your favourite colour?



Don't worry, kid.
She'll bake more cookies, tomorrow.