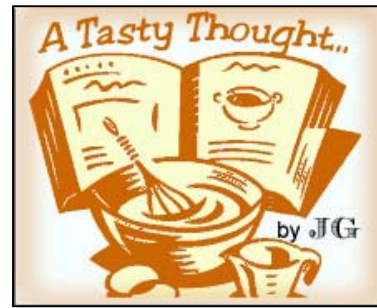


A Recipe compliments of

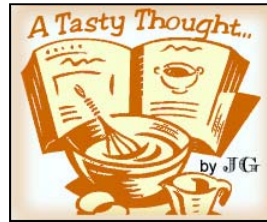


TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

Hermits

Ingredients

- ¾ cup solid Crisco shortening
- 1 and ½ cups sugar
- ¼ cup molasses
- 2 Tbl. water
- 2 Eggs – (Reserve about 1 tsp. for coating)
- 1 cup Raisins
- 3 cups Flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. Ginger
- ½ tsp. Ground Cloves

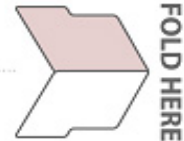


Oven temperature: 375°, Bake: 23 - 25 Minutes (25 Minutes in gas oven)

Method

1. Using mixer, beat shortening, sugar, molasses & water. Beat until creamy.
2. Reserve about 1 tsp. of egg. Add eggs & beat.
3. Now add baking soda, spices & flour. Flour is added ¼ cup at a time and mixed into batter. Otherwise you will be peering through a white mist. ;-)
4. Fold in raisins by hand – big spoon or spatula.
5. Spray PAM on a large cookie sheet.
6. Divide dough into **three pieces**. Make three rows of dough on cookie sheet, leaving about 1½ " border on each end. Dough is very sticky.
7. Coat top with reserved egg – use back of teaspoon to spread.
8. Bake in preheated 375° oven. (Time listed above.)
9. Cool 15 minutes & cut into diagonals. I throw away end pieces – too hard after cooled.
10. Remove from cookie sheet and store in a container after cooled.

YUMMY!
Enjoy!!! JG



FOLD HERE