

GRANDMA COOKIES

Ingredients:

- 1 Cup Strong, Hot Coffee
- 1 Cup Raisins
- 1 Cup Butter
- 1 Cup Brown Sugar
- 2 Eggs
- 3 Cups Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Baking Powder
- 1 Teaspoon Cinnamon
- 1 Cup Pecans, Roughly Chopped



Instructions:

1. Combine coffee and raisins and allow raisins to plump.
2. Preheat oven to 350° F.
3. Prepare a jelly roll pan with parchment paper and butter or non-stick spray.
4. Cream butter and brown sugar together. Add eggs and continue mixing until smooth.
5. Combine dry ingredients.
6. Strain coffee from plumped raisins.
7. Add dry ingredients alternately with strained coffee and mix until smooth.
8. Mix in plumped raisins and pecans.
9. Bake for 30 minutes or until toothpick inserted comes out clean.

Glaze while hot from the oven with 1 cup confectioner's sugar, 1 tablespoons butter, and 2 tablespoons hot coffee.

Allow to cool and cut in 2" square bars to serve.