

HERMITS

(makes 50 cookies)

INGREDIENTS AND QUANTITIES:

1/2 Cup butter
1 cup packed brown sugar
1 egg
1/2 cup sour cream
1 1/3 cups flour
3/4 tsp cinnamon
1/2 tsp cloves
1/4 tsp baking soda
1/2 cup chopped raisins

EQUIPMENT & UTENSILS:

Large bowl
Pastry cutter and wooden spoon
Cutting board and paring knife
Small, dry measures

PROCEDURE:

- 1. Preheat oven to 375**
- 2. Beat butter until soft and gradually add the brown sugar, blending until light and creamy.**
- 3. Beat in egg and sour cream.**
- 4. Sift flour, cinnamon, cloves and baking soda into a bowl.**
- 5. Beat flour and butter mixture together until smooth.**
- 6. Stir in raisins.**
- 7. Place batter on cookie sheets a teaspoon at a time and bake for 15 minutes.**