

~~6x~~



Jingle Jumbles

- 3/4 cup butter or margarine, softened**
- 1 cup packed brown sugar**
- 1/4 cup molasses**
- 1 egg**
- 2 1/4 cups unsifted all-purpose flour**
- 2 teaspoons baking soda**
- 1 teaspoon ground ginger**
- 1 teaspoon ground cinnamon**
- 1/2 teaspoon salt**
- 1/2 teaspoon ground cloves**
- 1 1/4 cups SUN•MAID® Raisins**
- Granulated sugar**

In large bowl, cream butter and brown sugar. Add molasses and egg; beat until fluffy. In medium bowl, sift together flour, baking soda, ginger, cinnamon, salt and cloves. Stir into molasses mixture. Stir in raisins. Cover and chill about 30 minutes.

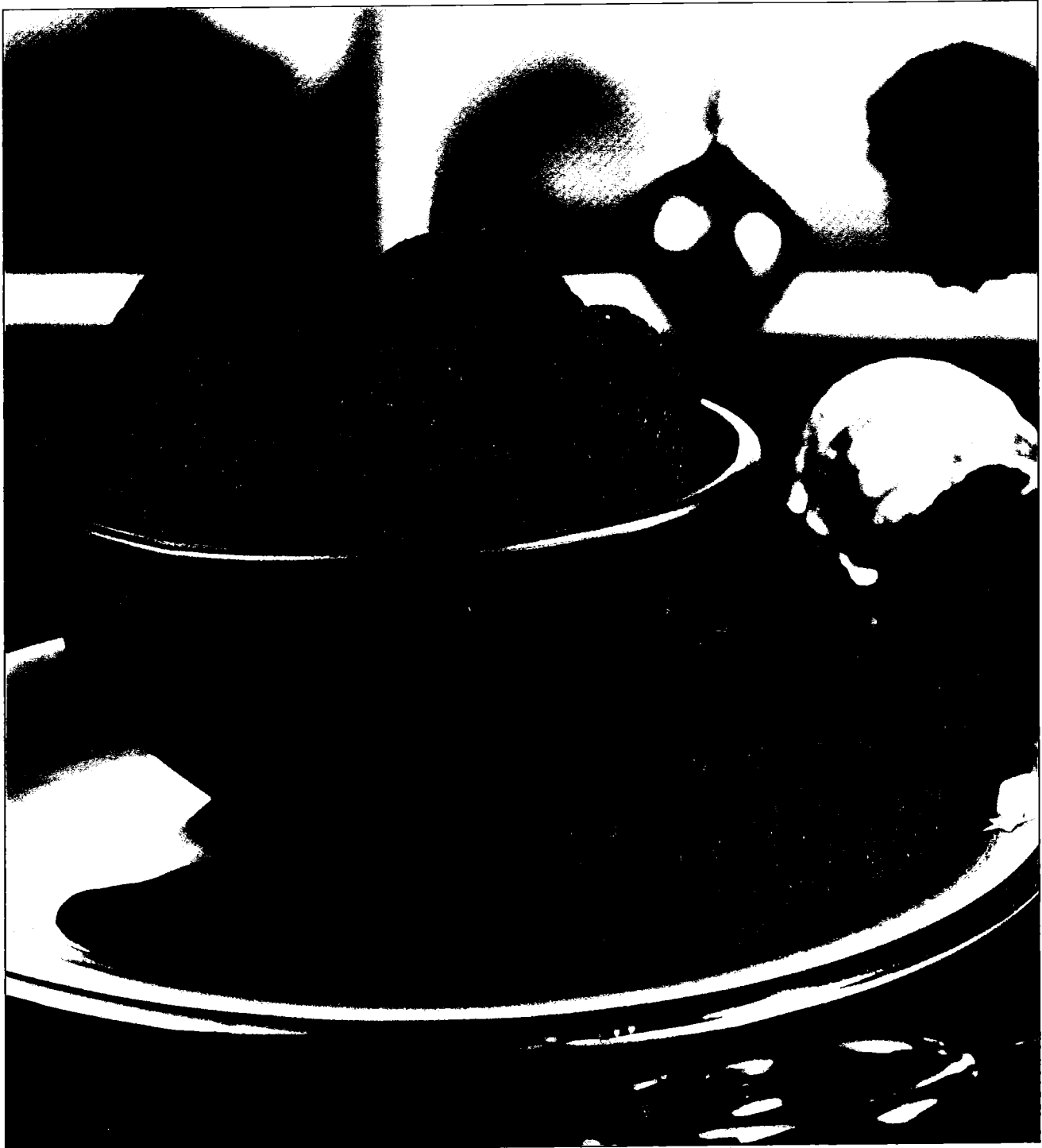
Preheat oven to 375°F. Grease cookie sheets. Form dough into 1 1/2-inch balls; roll in granulated sugar, coating generously. Place 2 inches apart on prepared cookie sheets.

Bake 12 to 14 minutes or until edges are firm and centers are still slightly soft. Remove to wire racks to cool.

Makes about 2 dozen cookies

1.5 DZ





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