



Raisin Cookies

1 cup canola oil or unsalted butter, softened
 1 teaspoon vanilla extract
 2 tablespoons rose water
 ¼ teaspoon sea salt
 1¼ cup sugar
 4 large eggs
 1¼ cups raisins
 2 cups unbleached all-purpose flour

Makes 32 cookies
Preparation time: 15 minutes
Cooking time: 10–15 minutes

نان کشمش

Nan-e keshmeshy

1. Place the oven rack in the center and preheat oven to 350°F (180°C). Line several cookie sheets with parchment paper or baking mats.
2. In a large mixing bowl whisk together the oil, vanilla, rose water, salt, and sugar until smooth. Then whisk in the eggs one at a time. Stir until the mixture is creamy.
3. Stir in the raisins. Fold in the flour using a rubber spatula until a thick batter forms.
4. Use a small ice cream scoop to pick up spoonfuls of the batter and place on the lined cookie sheets, leaving about 2 inches between each scoop.
5. Bake for 10 to 15 minutes until the edges of the cookies are golden brown.
6. Remove cookie sheets from the oven and place on a cooling rack. When cool, loosen the cookies from the parchment paper with an offset spatula.
7. Transfer the raisin cookies to a serving platter. To store, place them in an airtight glass container and refrigerate until ready to serve. *Nush-e Jan!*