

Raisin Cookies

1-1/2 cups raisins
1 cup water
1/2 cup butter, softened
1/2 cup shortening
1 cup granulated sugar
1/2 cup brown sugar, packed
1 teaspoon vanilla extract
3 eggs
3-1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
Granulated sugar

Preheat oven to 350 degrees F. Put raisins and water in small saucepan. Cook, uncovered, over medium heat until water evaporates. Remove from heat; cool. In large bowl, cream butter, shortening, granulated sugar, brown sugar and vanilla. Add eggs; beat until creamy. In separate bowl, combine flour, baking soda and salt. Gradually blend into egg mixture. Stir in raisins. Roll rounded teaspoonfuls of dough into balls, roll balls in granulated sugar and place on ungreased baking sheets. Bake at 350 degrees for 10 to 14 minutes or until light brown. Do not overbake. Cool on wire cooling racks. Store in tightly covered container. *Makes about 6 dozen.*

Potato Chip Crisps

3/4 cup butter, softened
1/2 cup granulated sugar
1/2 cup ground pecans
1/2 cup finely crushed potato chips
1-1/2 cups all-purpose flour

Preheat oven to 350 degrees F. Cream butter; add sugar gradually. Stir in nuts and potato chips. Blend in flour; chill.

Shape level teaspoonfuls of dough into balls. Place on ungreased cookie sheets; flatten to 1/4-inch thickness with bottom of glass dipped in flour. Bake at 350 degrees about 7 minutes. Cool on wire cooling racks. *Makes about 7 dozen.*