



Raspberry Chewy Brownie Cookies

2/3 cup shortening 1 1/2 cups brown sugar, packed

1 tablespoon water

1 teaspoon vanilla 2 large eggs

1 1/2 cups all-purpose flour 1/3 cup unsweetened cocoa powder 1 teaspoon baking soda

1/2 teaspoon

1 12-oz. bag raspberry morsels

nuts (optional)

Preaheat oven to 375 degrees. Combine shortening, brown sugar, water and vanilla. Beat at medium speed until well-blended. Beat eggs into creamed mixture.

Combine flour, cocoa powder, baking soda and salt. Mix into creamed mixture until blended. Stir in morsels and nuts, if desired.

Drop by rounded teaspoonfuls onto cookie sheet. Bake for 7 to 9 minutes. Do not overbake.

Yield: 2 dozen.

- recipe from Mary Jane King, Topeka Essence of Kansas Taste Three Centennial 4-H Cookbook



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