

WALNUT RAISIN APPLE COOKIES

¼ cup butter or stick margarine, softened
1 cup packed brown sugar
2 eggs
¼ cup unsweetened apple juice
¼ tsp. lemon extract
1-1/2 cups all-purpose flour
1 cup quick cooking oats
1 tsp. ground cinnamon
¾ tsp. baking soda
¾ tsp. salt
¼ tsp. ground nutmeg
1/8 tsp. ground cloves
1-1/2 cups chopped peeled tart apples (about 2 medium)
1 cup raisins
½ cup chopped walnuts

In a mixing bowl, cream butter and sugar until crumbly, about 2 minutes. Add eggs, one at a time, beating well after each addition. Add apple juice and lemon extract. Combine the flour, oats, cinnamon, baking soda, salt, nutmeg, and cloves. Gradually add to creamed mixture. Stir in the apples, raisins and walnuts.

Drop by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350° for 11-13 minutes or until lightly browned. Remove to wire racks.

Yield: 4 dozen