

## Rosemary Raisin Cookies

READY IN



25 min.

SERVINGS



96

CALORIES



53 kcal

DESSERT

### Ingredients

- 1.5 teaspoons baking soda
- 0.5 cup butter softened
- 1.5 teaspoons cream of tartar
- 2 eggs
- 3.5 cups flour all-purpose
- 1 tablespoon rosemary leaves fresh minced
- 1 cup golden raisins
- 0.5 teaspoon lemon extract
- 1 tablespoon lemon zest grated

- 0.5 teaspoon salt
- 0.5 cup shortening
- 1.5 cups sugar

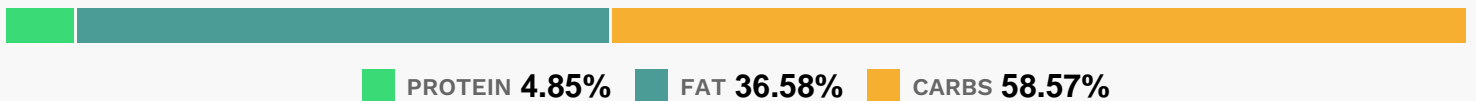
## Equipment

- bowl
- baking sheet
- oven

## Directions

- In a large bowl, cream the butter, shortening and sugar.
- Add eggs, one at a time, beating well after each addition. Stir in the rosemary, lemon peel and extract.
- Combine the flour, cream of tartar, baking soda and salt; gradually add to creamed mixture. Stir in raisins.
- Roll into 1-in. balls.
- Place on ungreased baking sheets. Flatten with a fork.
- Bake at 400° for 8–10 minutes or until golden brown.
- Remove to wire racks to cool. Cookies may be frozen for up to 3 months.

## Nutrition Facts



## Properties

Glycemic Index:2.62, Glycemic Load:5.34, Inflammation Score:-1, Nutrition Score:0.92739131431217%

## Flavonoids

Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

## Nutrients (% of daily need)

Calories: 52.59kcal (2.63%), Fat: 2.18g (3.35%), Saturated Fat: 0.91g (5.71%), Carbohydrates: 7.84g (2.61%), Net Carbohydrates: 7.65g (2.78%), Sugar: 4.03g (4.48%), Cholesterol: 5.95mg (1.98%), Sodium: 38.5mg (1.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.65g (1.3%), Selenium: 1.87µg (2.67%), Vitamin B1: 0.04mg (2.44%), Folate: 8.88µg (2.22%), Manganese: 0.04mg (1.82%), Vitamin B2: 0.03mg (1.8%), Iron: 0.26mg (1.45%), Vitamin B3: 0.29mg (1.44%)