



Leah's Matzoon (plain yogurt) Cookies

5 cups flour
5 tsp. baking powder
2 cups sugar
1 tsp. salt
1 tsp baking soda
2 tsp nutmeg
1 cup butter or margarine, melted
5 eggs
1 cup matzoon (ie, plain yogurt,
whole or lowfat)
2 tsp vanilla
1 1/2 cups chopped walnuts

1 1/2 cups raisins

Mix all dry ingredients (first six) together in large mixing bowl; Add all other ingredients except nuts and raisins and mix in an electric mixer.

Fold in nuts and raisins.

Drop by teaspoon on an un-greased cookie sheet.

Bake 350 until golden brown. About 10 minutes. Yields 5-6 dozen cookies.

Inga's Favorite Gingerbread Cookies

1/4 cup boiling water
1/2 cup butter
1/2 cup dark brown sugar, firmly packed
1/2 cup dark molasses
3 cups sifted flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ginger
1/2 teaspoon nutmeg
1/8 teaspoon cloves

~Pour water over butter.

~Add sugar and molasses. Mix well.

~In a separate bowl, sift flour, baking soda, salt and spices together.

~Add to the molasses mixture. Blend well.

~Chill thoroughly. I usually chill overnight.

~Roll dough on a floured surface to 1/8 to 1/4 inch thickness.

~Cut with a cookie cutter.

Bake at 375 degrees for about 10 minutes. Makes about 4 dozen cookies, depending on the size of the cutter.