

Colonial Recipe: Hobnobs

Hobnobs are a kind of cookie made in early New England. Frances and her brothers and sisters might have eaten them – and they might have given a taste to Filigree.

Be sure to have an adult help you make this recipe. Enjoy!

Ingredients

1 cup brown sugar
1/2 cup shortening or margarine
1 egg
1 tsp. vanilla
1 1/2 cups flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 cup raisins

Directions

1. Preheat oven to 375 degrees.
2. Grease a cookie sheet.
3. Cream together the shortening and sugar with your hands.
Add egg and vanilla. Beat well.
4. In another bowl, mix flour, baking soda, salt, cinnamon, and nutmeg together.
5. Add slowly to the sugar mixture, beating well after each addition.
6. Stir in raisins.
7. Form into small balls, or drop in the shape of balls onto the greased cookie sheet, 3 inches apart.
8. Bake at 375 degrees for 12-15 minutes.