

Cornmeal Cookies

Makes about 3 dozen

Ingredients

- 3/4 cup oleo (margarine)
- 3/4 cup sugar
- 1 egg
- 1 1/2 cups flour
- 1/2 cup cornmeal
- 1 tsp baking powder
- 1/4 tsp salt
- 1 tsp vanilla
- 1/2 cup raisins (optional)

Instructions

1. Mix the oleo and sugar in a large bowl.
2. Add the egg and beat well.
3. Add the remaining ingredients and mix well.
4. Drop the dough by teaspoonfuls onto a greased baking pan.
5. Bake at 350°F for 15 minutes, or until lightly browned.

Dishpan Cookies

Cornmeal Cookies

$\frac{3}{4}$ cup of oleo	$\frac{1}{2}$ cup cornmeal
$\frac{3}{4}$ " " sugar	1 teaspoon of ^{baking} powder
1 egg	$\frac{1}{4}$ " of salt
$1\frac{1}{2}$ cups flour	1 " of vanilla
	$\frac{1}{2}$ cup raisin if desired

Mix fat & sugar in large bowl
add egg & beat well.
add other ingredients mix well
Drop dough by teaspoon on greased
baking pan
Bake 350° for 15 minutes or until
lightly brown

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