



Apple Book

The Original Tehachapi Apple Book

Linda Paul's Butterscotch Apple-Raisin Cookies

INGREDIENTS

1-1/2 cups apples (pared, cored and chopped)	1/2 cups butter or margarine, softened
1 cup (6-ounce package) butterscotch morsels	1/4 cup milk
1 cup raisins	1-1/4 cups flour
1/2 cup chopped nuts	1-1/2 tsp cinnamon
1-1/4 cups brown sugar, firmly packed	1 tsp baking powder
2 eggs	1 tsp salt
	1 cup rolled oats

INSTRUCTIONS

- Mix in a bowl: Apples, butterscotch morsels, raisins, and chopped nuts.
- Combined brown sugar and butter and beat until creamy. Add eggs and milk; beat until well-blended.
- Sift together and gradually stir in flour, cinnamon, baking powder, and salt.
- Blend in fruit-nut mixture and rolled oats.
- Drop by level tablespoonfuls, 3 inches apart onto well-greased baking sheets.
- Bake at 400° for 8-10 minutes. Remove from sheets immediately. (Yield: 4 dozen cookies).

EDITOR'S NOTES: Linda noted that the cookies will taste more homemade if you don't sift the ingredients. You may also like to use unbleached flour.

www.TehachapiAppleBook.com

©1979 by Claudia D. Snow; ©2020, 2021 by Accendile Media, LLC. All rights reserved. May not be reproduced without permission. Contact information available at www.TehachapiAppleBook.com.