

Rum & Raisin Shortbread

– Annabel Taylor

$\frac{1}{2}$ c raisins

$\frac{1}{4}$ c dark rum

1 c butter

$\frac{1}{2}$ c sifted icing sugar

2 c flour

$\frac{1}{4}$ t salt

$\frac{1}{4}$ t baking powder

1. Combine raisins and rum in a small saucepan. Bring to a boil, remove from heat, let stand 1 hour. (OR let raisins stand in rum for 1-2 days)
2. Cream butter and sugar
3. Combine flour, salt and baking powder. Blend in gradually. Stir in drained raisins.
4. Chill dough if necessary to roll.
5. Roll out to $\frac{1}{4}$ " thickness on lightly floured board. Cut into cookies. Chill.
6. Bake 325°F for 15 minutes.

Yield: 3 dozen