

Boston Cookies

Leaskdale, Ontario

A note from the authors in the book,

“One of Maud’s housekeepers commented that she was frequently requested to make Boston Cookies. The Macdonald family’s cookie jar simply kept emptying!”

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Recipe

A recipe from Aunt Maud’s Recipe Book:
from the Kitchen of L.M. Montgomery

Ingredients

1 cup butter
1 1/2 cup brown sugar
3 eggs, well beaten
1 teaspoon baking soda
1 1/2 tablespoon hot water
3 1/4 cup bread flour sifted before
measuring
1/2 teaspoon salt
1 teaspoon cinnamon
1 cup chopped walnuts
1 cup chopped raisins

Cream butter, add sugar gradually, then add the eggs well beaten. Add soda dissolved in hot water and half the flour sifted with salt and cinnamon. Then add the nuts and fruit well mixed in remaining flour. Drop by dessert spoonfuls (tablespoons) one inch apart on buttered tins (cookie trays).

Bake in moderate oven. 350 degrees Fahrenheit for 12 to 14 minutes.

Yields five dozen.