

SUGAR FREE COOKIES – DIABETIC FRIENDLY

1 $\frac{3}{4}$ cup hot water

2 cups raisins

$\frac{1}{2}$ tsp nutmeg

2 teaspoons cinnamon

$\frac{1}{3}$ cup vegetable oil

1 teaspoon baking soda

2 Tablespoons very warm water

2 eggs, beaten

1 teaspoon baking powder

1 $\frac{1}{4}$ cup flour

Black walnuts

Cook raisins, cinnamon, and nutmeg in hot water for 6 minutes; cool. Add beaten eggs and oil in 2 Tablespoons very warm water. Add 1 tsp of soda. Stir in raisin mixture. Sift flour together with baking powder. Add a small portion at a time to mixture. Stir by hand. When well blended, drop by teaspoon on greased cookie sheets. Bake at 375° F for 10-12 minutes.

Comments: some people liked these, some didn't. I describe them as "meh"