

# Family Cookies

Preheat oven to 350 F.

Grind with food grinder using medium blade, or else process in batches with food processor. If using food processor, use grater attachment for carrots, chopping blade for the rest. Pulse until no large chunks remain.

- \* 1 C diced carrots (scrub skins, but do not peel)
- \* 1 large apple, cored and cut into thin wedges (wash skin, but don't peel)
- \* 1 large seedless orange, cut into thin wedges (wash skin, but **don't peel**)
- \* 1 C pitted dates, coarsely chopped
- \* 1 C raisins

Set ground fruit aside.

Sift together:

- \* 4½ C flour
- \* 1 tsp baking soda
- \* 1 tsp ground cinnamon
- \* ½ tsp salt
- \* ½ tsp ground nutmeg
- \* ¼ tsp ground allspice
- \* ¼ tsp ground cloves

Set dry ingredients aside.

Cream together:

- \* 1 C (2 sticks) butter or margarine, room temperature
- \* 2 C sugar

When butter/sugar mixture is light and fluffy, **add one at a time**:

- \* 3 large eggs, room temperature

Beat well after each addition.

Gradually stir dry ingredients into creamed mixture. Stir well. Add ground fruit and:

- \* 1 C chopped walnuts or pecans

Drop teaspoonfuls of cookie dough 2" apart on **greased baking sheets**.

Bake in 350 F oven for 10~12 minutes, or until edges start to turn golden brown. Makes 7½ dozen cookies.