

**Week 2: November 29th**  
**Persian Raisin Cookie (Shirini Keshmeshi)**  
**Baker: Carolyn Hakim**

## Ingredients

- 2 cups of sweet butter, melted
- 2 teaspoons vanilla
- 1 teaspoon rosewater
- 3 cups of sugar
- 8 eggs
- 4 2/3 cups flour
- 4 cups raisins (regular size)

## Instructions

1. Turn on the oven and preheat it at 300 degrees F
2. Grab a bowl and combine the butter, vanilla, sugar, and rosewater
3. Add the eggs one by one and mix them until you have a smooth dough
4. Fold in the raisins
5. Add in your flour a bit at a time
6. Refrigerate your prepared dough for at least 15 min
7. Scoop the dough and make some small balls. The size of a ping-pong ball is suitable.
8. Put your dough balls on the cookie sheet with waxed paper
9. Place them on the cookie sheet with plenty of room between them because they will spread out a lot.
10. Bake them for 15-20 minutes and check them if they are golden brown on edge
11. Take them out of the oven
12. Let them cool for 10 minutes on cookie sheet
13. Remove them from the cookie sheet onto paper

