

Round Regina Hermits¹

*Makes lots of cookies for hungry Freewheelers!
Kathy Stedwill*

Ingredients

3/4 cup	butter, softened	175 ml
3/4 cup	shortening	175 ml
2 cups	brown sugar	500 ml
3	eggs	
2 tsp	vanilla	10 ml
3 3/4 cups	all-purpose flour	925 ml
1 1/2 tsp	each baking powder and cinnamon	7 ml
1 tsp	each grated nutmeg and ground cloves	5 ml
3/4 tsp	each baking soda and salt	4 ml
2 cups	dried cranberries or cherries	500 ml
1 1/2 cups	each golden raisins and chopped dates	375 ml
1 cup	toffee bits (such as Skor)	250 ml

Preparation

- In a large bowl beat together butter, shortening and brown sugar until fluffy. Beat in eggs, one at a time. Stir in vanilla.
- In separate bowl whisk together flour, baking powder, cinnamon, nutmeg, cloves, baking powder, and salt
- Stir the flour mixture into butter mixture until dough holds together.
- Add cranberries, raisins, dates and toffee bits to the dough.
- Drop by heaping tablespoonful on parchment paper-lined or greased, rimless baking sheets about 2 inches (5 cm) apart. Bake in the centre of a 350 F (180 C) oven for about 15 minutes or until the bottom of the cookies are golden brown but centers are still soft. Let cookies cool on the baking sheet on a rack for 5 minutes. Transfer cookies to the rack and let cool completely.

¹ Adapted from Canadian Living, http://www.canadianliving.com/food/holiday_hermit_cookies.php