

PERSIMMON-RAISIN COOKIES

1/2 c. butter or margarine, softened	1/4 tsp. cloves
1 c. sugar	1/4 tsp. salt
1 egg	1 c. persimmon pulp
1 1/2 c. all-purpose flour	1 tsp. baking powder
1/2 tsp. cinnamon	1 c. raisins
1/2 tsp. nutmeg	1 c. chopped pecans

Preheat oven to 350°. Cream butter. Gradually add sugar, beating well. Add eggs and beat well. Combine flour, spices and salt; add to creamed mixture, mixing well. Combine persimmon pulp and baking powder. Stir well and add to creamed mixture. Stir in raisins and chopped pecans. Drop dough by level tablespoons onto greased cookie sheets. Bake for 12 to 15 minutes or until done. Makes 3 dozen.