

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