Cookies

Pecan, raisin and cinnamon cookies

**Prep time 30 mins**

**Yield 5 ½ dozen**

**Ingredients**

1 cup butter or margarine, softened

1 ½ cups firmly packed brown sugar

3 eggs

3 tablespoons strong coffee

2 ½ cups all-purpose flour

1 teaspoon baking soda

1 tablespoon ground cinnamon

1 tablespoon ground allspice

1 cup raisins

1 cup chopped pecans

**Steps**

1. Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add coffee, stirring well.
2. Combine flour, soda, cinnamon, and allspice in a large mixing bowl. Stir in raisins and pecans to coat well; add to creamed mixture.
3. Drop dough by heaping teaspoonfuls 2 inches apart onto greased cookie sheets. Bake at 350 degrees for 8 minutes. Remove from cookie sheets, and cool on wire racks.