

## ARDENWOOD CORNMEAL COOKIES

Here it is—the famous Ardenwood cornmeal cookie recipe! Originally scrounged out of an old cookbook by a special volunteer named Sarah, this recipe has been a consistent favorite with visitors and staff alike. One day, somebody even opened a copy of Gourmet magazine and found our cornmeal cookie recipe (properly credited, of course) with the minor change of substituting dried cranberries for the raisins. We agreed that cranberries taste better and now that's what we use as well. Without further ado:

Cream together:

- 1 cup of butter
- 1 ½ cups of sugar

Add:

- 2 eggs and mix well

Stir in:

- 3 cups of flour
- 1 cup of cornmeal
- 2 tsp. of baking powder
- ½ tsp salt
- 2 tsp. vanilla
- 2 cups raisins or dried cranberries (Craisins)

Drop by tsp. onto a cookie sheet and bake at 350° for 18 minutes or until golden.

**YUM!**

charged

\* = Financial assistance is available

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12 min. to 18 min.