



RHUBARB COCONUT COOKIES

- 1/2 Cup Shortening
- 1/4 Cup Sugar
- 3/4 Cup Corn Syrup
- 1 Egg
- 1 Cup Thick, Cooked Rhubarb
- 2 Cups All Purpose Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1 Teaspoon Nutmeg
- 1/4 Teaspoon Cloves
- 1 Cup Coconut
- 1/2 Cup Raisins
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Heat oven to 375 degrees.
2. Mix shortening, sugar, syrup, egg and rhubarb thoroughly.
3. Blend flour, baking powder, baking soda, salt, nutmeg, and cloves.
4. Blend rhubarb and flour mixture together.
5. Stir in coconut, raisins, and chopped nuts.
6. Drop dough by heaping teaspoonfuls on a greased baking sheet.
7. Bake 15 to 18 minutes.