



HERITAGE HOUSE HONEY DROPS

For 7 - 8 dozen cookies (or 5-6 dozen McGeever size cookies.)

1. 2 1/2 cups dark brown sugar
2. 1 3/4 cups softened salted butter
3. 4 eggs
4. 1 tablespoon vanilla
5. 4 tablespoons honey
6. 4 teaspoons of cinnamon
7. 3 cups of flour
8. 7 cups of old fashioned oats (not quick cooking.)
9. 2 teaspoons baking soda
10. 1 1/2 teaspoon salt
11. 1 1/2 cup golden raisins
12. 1 1/2 cup dried cranberries
13. 1 package (11 ounces) of flaked sweetened coconut

Whip 1,2, & 3 until fluffy. Add 3, 4 & 5. Continue mixing on medium speed. Mix ingredients 7 through 12 in separate bowl. Add dry and fruit to wet on low setting or mix by hand, so fruit and oats don't lose individual consistency.

Dough will be more translucent than you might be used to, and filled with fruit.

Roll in balls, flatten slightly on greased cookie sheet, and bake at 350 degrees 10-12 minutes (longer for more crispy edges).

