



Cheryl's Old Fashioned Mincemeat Cookies

*Cooking
with herbs
for health,
flavor &
tradition.*



These soft, old-fashioned cookies are sweet, lightly spiced, and filled with fruit-rich mincemeat. A classic holiday recipe that has been passed down through generations.

INGREDIENTS

- 1 cup shortening
- 1 1/2 cups sugar
- 3 eggs, well beaten
- 1 package (9 oz) None Such Condensed Mincemeat
- 3 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Optional Spice Blend

- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cloves

Optional Topping

- Powdered sugar for dusting

INSTRUCTIONS

- 1 Preheat oven to 375°F (190°C).
- 2 In a large mixing bowl, cream together shortening and sugar until light and fluffy. Add eggs and beat until smooth.
- 3 In a separate bowl, whisk together flour, baking soda, salt, and optional spices. Gradually add the dry ingredients to the creamed mixture.
- 4 Stir in the condensed mincemeat until evenly combined. Drop dough by teaspoonfuls onto lightly greased or parchment-lined baking sheets, spacing about 2 inches apart.
- 5 Bake for 8–10 minutes, or until lightly golden around the edges.
- 6 Cool on the baking sheet for 2 minutes before transferring to a wire rack.
- 7 Dust with powdered sugar if desired.

HERBAL / KITCHEN NOTES

Serve with tea or coffee for a cozy holiday treat.

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