

# The First Girl Scout Cookies

## *Ingredients*

1 cup vegetable shortening  
2 cups sugar, divided  
1/2 cup raisins  
2 eggs  
1/2 cup water  
3 1/2 cups flour  
1 tsp salt  
1 tsp baking soda  
1 tsp cinnamon  
2 cups oats  
Egg wash (1 egg, 1 tsp water, and a pinch of salt, beaten together)

## *Instructions*

Preheat oven to 350 degrees.

Grind raisins with 1/2 cup sugar until fine. Add to the shortening. Add 1/2 cup sugar. Cream until light and fluffy. Beat in the water and eggs, one at a time. Sift flour, salt, baking soda, cinnamon, and remaining 1 cup of sugar together. Beat slowly into the creamed mixture. Beat in the oatmeal. Take out of the mixer and roll thin (1/4 inch or less) on a floured surface. With a 3-inch round cutter (or a glass), cut out the cookies.

Place on lightly greased cookie sheet. Brush lightly with egg wash. Bake until golden, 15 to 20 minutes. Makes 4 dozen cookies.

*Recipe by Harold Gottlieb, courtesy of Congregation Mickve Israel, Savannah, Georgia.*

**More Than Cookies:  
Southern Jewish Girl Scouts**  
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