

Fast Food Processor Cookies/Biscuits

Ingredients

1 egg
1/2 c white sugar
1/2 c brown sugar
1/4 lb butter (slightly softened
cut in pieces)
1 t vanilla extract
1 1/3 c all purpose flour
1/2 t salt
1/2 t baking soda
1/2 c walnuts (or other nuts)
1/2 c rolled oats (not instant)
1 c raisins (sweet and plump or
chocolate chips, or other dried
fruit)

Instructions

<p>Pre-heat oven 350F, 177C, Gas mark 4</p>
<p>Pulse first 3 ingredients in processor 30 seconds. Scrape down and pulse 5 - 7 seconds more. Mix flour, salt and soda and add to processor. Pulse till mixed then add nuts and pulse a few more times. Pour processor contents into larger mixing bowl and add raisins or other dried fruit or chocolate chips. Mix till combined.</p>
<p>Roll out 1 inch balls of dough and space an inch and a half to two inches apart on cookie sheets. Bake about 15 minutes, or a bit more, until dough balls have flattened and edges of cookies are browned a bit. The tops of the cookies will have a slightly cracked appearance.</p>

