

# Tomato Soup Cookies

*Yes, cookies. I found this recipe in one of Joanne Fluke's delightful books, Lemon Meringue Pie Murder ([www.murdershebaked.com](http://www.murdershebaked.com)). I thought it would be fun to follow my cake recipe with this cookie recipe. I changed the format to match my recipes but you can see it is very much like the cake recipe I posted last month. Try them both and see which you like best. I noticed that Joanne didn't add cloves to her cookies and I think I would, just because I like the taste of cloves in the cake but you can experiment with it and see. And you just might like to try one of Joanne's mysteries and see if you enjoy them as much as I do.*

## **What you need:**

½ cup melted butter (1 stick)  
3 ½ cups white sugar  
2 beaten eggs  
1 can condensed tomato soup  
2 teaspoons cinnamon  
2 teaspoons nutmeg  
2 teaspoons baking soda  
2 teaspoons salt  
2 cups raisins (golden or regular)  
2 cups chopped walnuts  
4 ½ cups flour (no need to sift)

## **How to assemble:**

Melt butter in microwave  
Add sugar and let it cool a bit  
Mix in beaten eggs  
Add tomato soup and beat together  
Stir in cinnamon, nutmeg, baking soda and salt  
Add the raisins and walnuts  
Add the flour 1 cup at a time until it is all incorporated  
Let the dough rest for about 10 minutes  
Drop by teaspoons on a greased baking sheet  
Bake for 10 to 12 minutes in an oven set at 350°  
Cool slightly  
Transfer to wire rack to finish cooling

Yields about 10 dozen

Store in airtight containers until eaten

## **Notes:**