

## **Crunchy Raisins Cookies**

### ***Ingredients (c.20 large cookies)***

200gr white flour  
100gr corn flour  
150gr butter  
150gr sugar  
200gr raisins  
2 eggs  
1 sachet baking powder e 1 sachet of vanilla extract  
rum  
1 lemon and 1 orange grated skin  
1 sachet pine nuts  
Cornflakes



### ***Preparation***

Melt the butter in a bain-marie, and leave it on the side until it has cooled down.

Beat well the eggs. Put the raisins in a bowl with warm water until it gets soft. Dry it well afterwards.

Mix in a bowl the white flour, corn flour, sugar, baking powder, vanilla extract and a pinch of salt. Add then the raisings, the pine nuts and the butter. At last pour in a bit of rum and add the lemon and orange skin. Gently add the beaten eggs and mix very well.

Preheat the oven at 180°C. Cover the baking tray with baking paper. Crash some cornflakes on the tray and then place, with the aid of a metal spoon, some of the mix over them (try to place the mix in round shapes of c. 4cm of diameter) so that the cornflakes result in a crunchy coating.

Bake for 18/20 minutes.