

On page 20 of "The Persian Pickle Club" by Sandra Dallas, Queenie Bean says to her husband Grover:

"I've got jumbles and hermits, made with the black walnuts we gathered down on the creek last fall.'

"Both kinds.'

"I took out my plate with the peach-and-plum decal on it and piled it with cookies. Then I put the pitcher of buttermilk on the table with a glass. The outside of the pitcher was damp, and little drops of water ran down the sides, forming a wet ring on the tablecloth. I took off my apron and sat down at the kitchen table across from Grover."

Queenie Bean's Hermits

- 1 cup shortening
- 2 cups brown sugar, packed
- 2 eggs
- 1/2 cup cold coffee
- 3-1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 2-1/2 cups seeded raisins
- 1-1/4 cups broken nuts (black walnuts if you have them!)

1. Mix shortening, sugar, and eggs thoroughly. Stir in coffee.

2. Stir together flour, soda, salt, nutmeg, and cinnamon; blend into shortening mixture. Mix in raisins and nuts.

3. Chill dough at least 1 hour.

4. Heat oven to 400 degrees. 5. Drop rounded teaspoonfuls of dough about 2" apart on lightly greased baking sheet. Bake 8 to 10 minutes, or until almost no imprint remains when touched lightly in center. Makes 7 to 8 dozen 2-1/2" cookies.

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Betty Crocker named Hermits the best cookie of 1880 - 1890. This recipe came from Betty Crocker's Cookie Book, published 1963. When serving your cookies, don't forget to wear a little vanilla extract behind your ears like Queenie does!