Boston Cookies

Ingredients

- 1 cup butter
- 3 eggs
- 1¹/₂ tbsp hot water
- 1 tsp cinnamon
- $\frac{1}{2}$ cup raisins chopped
- 1½ cups sugar
- 3¼ cups flour
- $\frac{1}{2}$ tsp salt
- 1 cup walnuts chopped

Instructions

- 1. Cream butter and sugar.
- 2. Add eggs, well-beaten, and soda which has been dissolved in the hot water.
- 3. Sift together the flour, salt, and cinnamon.
- 4. Add half of this to the thin mixture, then add the walnuts and currants or raisins.
- 5. Add the rest of the flour and beat well.
- 6. Drop on a buttered sheet and bake in a moderate (350°-400°) oven.