



Zucchini Cookies

Makes 36 cookies

Ingredients:

- 1/2 cup margarine, softened
- 1 cup white sugar
- 1 egg
- 1 cup grated zucchini
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1 cup raisins

Directions:

1. In a medium bowl, cream together the margarine and sugar until smooth. Beat in the egg then stir in the zucchini. Combine the flour, baking soda, salt and cinnamon; stir into the zucchini mixture. Mix in raisins. Cover dough and chill for at least 1 hour or overnight.
2. Preheat oven to 375 degrees. Grease cookie sheets. Drop dough by teaspoonfuls onto the prepared cookie sheet.
3. Bake for 8 to 10 minutes in the preheated oven until set. Allow cookies to cool slightly on the cookie sheets before removing to wire racks to cool completely