



Recipe for Iran

Nan-e Keshmeshy

1 cup unsalted butter, melted

1 teaspoon vanilla

1 3/4 cups sugar

4 eggs

2 cups raisins

2 1/3 cups all-purpose flour

Preheat oven to 350F. Spread wax paper on a cookie sheet. In a mixing bowl, combine melted butter, vanilla, and sugar; then add eggs one at a time. Mix well until creamy. Add raisins and mix well. Fold in flour until soft dough forms. Drop teaspoonfuls of batter on the wax paper, leaving about 2 inches between spoonfuls. Place the cookie sheet in the center of the oven and bake 10 to 15 minutes, or until slightly golden. Remove the cookies from the oven and allow them to cool. Gently lift the cookies off the wax paper.