THE J.M. SMUCKER Co

# Raisin Jumbles

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 17 mins | 36 | N/A |

## Ingredients

- 2 1/2 cup (625 mL) **Robin Hood®** Original All Purpose Flour

  **Robin Hood**® Original All Purpose Flour

- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 1/4 tsp (1 mL) salt
- 1/4 tsp (1 mL) nutmeg
- 1/2 cup (125 mL) butter, softened
- 1 cup (125 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) unflavoured yogurt
- 2 cups (500 mL) raisins
- 3/4 cup (175 mL) chopped toasted almonds (optional)

## Directions

**Step 1:**

Preheat oven to 350ºF (180ºC). Grease or line baking sheets with parchment paper.

**Step 2:**

Combine flour, baking soda, cinnamon, salt and nutmeg in large mixing bowl. Reserve.

**Step 3:**

Beat butter and brown sugar in separate large mixing bowl until light and creamy, about 2 to 3 minutes. Add egg and vanilla extract. Beat until combined. Add half the reserved flour mixture, beating until combined. Add the yogurt and then the remaining flour mixture. Stir in raisins and almonds.

**Step 4:**

Drop by rounded tablespoons (15 mL) onto prepared baking sheets, about 2” (5 cm) apart.

**Step 5:**

Bake in preheated oven for 15 to 17 minutes, until lightly browned.

## Images


SINCE 1909.