Cornmeal Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

140 gr. yellow cornmeal (polenta flour)
2 tbsp all-purpose flour
50 gr. light brown sugar
1 tsp baking powder
10 tbsp milk
1 tbsp corn oil
2 tbsp raisins

Instructions

Preheat oven to 180°C. Line a cookie sheet with a baking paper.
In a large mixing bowl combine together the cornmeal with the all purpose flour, the baking powder and the sugar. Make a well in the center, add the milk and the oil. Work batter with the back of a spoon until well combined. Add the raisins. Drop by teaspoonfuls onto the prepared baking sheet. Bake about 15 minutes.
These cookies are crispy, perfect to be dunked in the morning coffee.