

· **Golden Raisin Rounds**

2 cups flour
3 tsp baking powder
½ tsp salt
1 cup golden raisins, chopped
½ cup butter, softened
6 T sugar
6 T light brown sugar
2 T orange marmalade
1 egg yolk
¼ cup sour cream
¾ tsp vanilla extract
½ cup coarsely chopped mixed nuts

Icing:

2 1/2 T unsalted butter
2 ½ T orange marmalade
2 cups confectioners sugar
1 T water

Toss flour and raisins together in a bowl

Beat butter and sugars together until light and fluffy. Add marmalade and egg yolk. Beat until blended. Add flour mixture, alternating with sour cream, mixing well after each addition. Add vanilla and nuts. Chill for at least 1 hour.

Pre heat oven to 375 degrees. Line baking sheets with parchment paper. Shape dough into 1 inch balls and place 2 in apart. Flatten with tines of fork. Bake 12-14 minutes, until cookies are golden brown.

Cook unsalted butter over medium heat until browned. Pour butter into small bowl and stir in marmalade. Add confectioners sugar and water. Beat until smooth. Spread on cooled cookies.