

Oatmeal Raisin Cookies

- 1 1/4 Cup Butter
- 3/4 Cup Brown Sugar
- 1/2 Cup White Sugar
- 1 Egg
- 1 Tsp. Vanilla
- 1 1/2 Cup All Purpose Flour
- 1 Tsp. Baking Soda
- 1/2 Tsp. Salt
- 1 Tsp. Cinnamon
- 1/4 Tsp. Nutmeg
- 3 Cup Oats
- 1 Cup Raisins (Alternative: Chocolate Chips, M & Ms, Tollhouse Chips, ???)

- ☐ Preheat oven to 375 F (190 C)
- ☐ Beat butter, brown sugar and white sugar until fluffy.
- ☐ Beat in egg and vanilla.
- ☐ Combine flour, baking soda, salt and spices, then add to butter/sugar mixture. Mix well.
- ☐ Stir in oats and raisins. If using mixer, do not over mix as they will break up.
- ☐ Drop rounded table spoonfuls onto ungreased cookie sheet.
- ☐ Bake 9 - 12 minutes @ 375 F (190 C). 9 minutes for chewy, 12 minutes for crunch cookies.
- ☐ Cool 1 - 3 minutes on cookie sheet, then remove to cooling rack. Store tightly covered.

Yield: 3 1/2 to 4 dozen

Comments: 1) *Although these cookies are made with butter, they will not spread out too much while cooking due to the oats.*