



## Easy Oatmeal Raisin Craisin Cookies

### What You Need

3 Cups oatmeal (uncooked) I use Quaker quick oats  
1 Cup butter, unsalted and softened  
3/4 Cup brown sugar (firmly packed)  
1/2 Cup sugar  
2 Eggs  
1 1/2 tsp. Vanilla

1 1/2 Cups flour  
1 tsp. Baking soda  
1 1/2 tsp. Cinnamon  
1/2 tsp. Salt ( optional)  
3/4 Cup raisins  
3/4 Cup craisins  
Baking sheet (un greased)  
Large bowl  
Electric mixer  
Cooling rack

**Before You Start:** Preheat oven to 350°

**Lets Make It!** Combine butter and sugar in a mixing bowl. Using an electric mixer on medium speed mix until creamy. Add eggs and vanilla and continue mixing. Gradually add flour, baking soda, cinnamon and salt and continue mixing until well combined. Add oatmeal and mix until well combined. Remove bowl from mixer and add raisins and craisins. Using a large spoon mix well to blend them into dough. Drop dough by rounded tablespoon full onto ungreased cookie sheets and bake 8 to 10 minutes or until light golden brown. Cool on cookie sheet for a minute or two and then move to cooling rack.

Serves 3 Dozen

**\*Katies Tid Bits\*** try adding a 1/2 cup of chopped pistachio nuts instead of craisins

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