



Oatmeal Raisin 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 (or maple syrup)
1 1/2 Cups flour
1 tsp. Baking soda
1 1/2 tsp. Cinnamon

1/2 tsp. Salt

1 1/4 Cup raisins

Baking sheet (un greased)

Large bowl

Electric mixer

Cooling rack

Before You Start: Preheat oven to 350°

Let's 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. Using a large spoon mix well to blend raisins 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 craisins instead of raisins also try adding a 1/2 cup of any chopped nuts

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