

# Oatmeal Raisin Cookies

RECIPE:

## INGREDIENTS:

- (2) sticks unsalted butter, softened - OR - (1) cup shortening
- (1) cup brown sugar, packed
- (3/4) cup granulated sugar
- (1.5) cups all-purpose flour
- (1) tsp salt
- (1) tsp baking soda
- (1/2) tsp grated nutmeg
- (1) tsp cinnamon
- (2) eggs, well beaten
- (1) tpsp vanilla
- (3) cups rolled oats
- (1.5) cups raisins

## NOTES/DIRECTIONS:

- Pre Heat oven to 350°F and grease 2 lg cookie sheets.
- In large mixing bowl, beat butter until creamy. Add sugars, beat until fluffy (approx 3 min.) then beat in eggs and add vanilla.
- In medium bowl, mix flour, salt, baking soda, cinnamon and nutmeg. Stir these dry ingredients into butter-sugar mixtures. Stir in raisins and then oats.
- Spoon out lg tablespoons of dough, 2 inches apart. Bake until cookie edges turn golden brown (about 10-12 minutes). Let cool because cookies will be very soft until completely cooled.

\*makes approx 2 dozen

