

Soft Oatmeal Raisin Cookies



Ingredients

1/3 Cup White Sugar
1 Cup Brown Sugar
1 Cup Margarine or Butter
1 ½ tsp vanilla
2 tsp Cinnamon

2 Eggs
1 ½ Cups Flour
1 tsp Baking Soda
2 ½ Cups Oats
2 Cups Raisins

Directions

Preheat oven to 350°F.

Beat butter, brown sugar and white sugar in bowl until creamy. Add eggs and vanilla and beat well. Combine flour, baking soda and cinnamon and add to butter mixture, beating well. Stir in oats and raisins.

Drop by heaping teaspoons onto ungreased cookie sheet. Bake 10-12 minutes until lightly browned. Cool briefly and then move to cooling rack.

Notes

Makes about 48 cookies.

To make cookie bars/cookie "cake" - spread dough in 9 x 11 pan and bake until light golden brown.

Option: Replace raisins with 1 x 12oz bag of chocolate chips. Option: Add 1 cup chopped nuts.

