

OATMEAL RAISIN COOKIES

These are Greg's favorite cookie and so easy to make. It's a staple in our house.

½ Pound (2 sticks) Butter
1 Cup packed Brown Sugar
½ Cup Granulated Sugar
2 Eggs
1 teaspoon Vanilla
1 ½ Cup Flour
1 teaspoon Baking Soda
1 teaspoon Cinnamon
½ teaspoon Salt
3 Cups Quaker Oats (quick or old fashioned) uncooked
1 Cup Raisins

Preheat oven to 350 degrees. Beat the butter and both sugars until creamy, then add the eggs and vanilla and beat well. Add combined flour, baking soda, cinnamon and salt and mix well. Stir in the oats and raisins and mix well. Drop by rounded Tablespoonfuls onto an ungreased cookie sheet.

Bake for 10 to 12 minutes or until golden brown. Cool 1 minute on cookie sheet, then remove to a wire cooling rack.

Makes about 4 dozen cookies.