



Oatmeal Cookies with Raisins and Nuts

INGREDIENTS

1 cup softened butter
1 cup packed brown sugar
3/4 cup granulated sugar
2 teaspoons vanilla
2 eggs
1 1/4 cups flour
2 teaspoons cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
3 cups old-fashioned oats
1 1/2 cups raisins
1 cup chopped walnuts

DIRECTIONS

1. Beat butter, sugars and vanilla until light and fluffy. Add eggs; beat until well blended.
2. Combine flour, cinnamon, baking soda and salt. Gradually add to butter mixture until well blended. Stir in oats, raisins, and nuts.
3. Drop dough by 1/4 cupfuls onto ungreased AirBake 14 x 16" Baking Sheet. Bake in preheated 350°F oven for 15 to 17 minutes or until edges begin to brown. Let stand 3 minutes before removing.

Makes 2 dozen

Variation: Drop dough by tablespoonfuls onto baking sheet. Bake for 10 to 12 minutes or until edges begin to brown. Makes 5 dozen

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