Oatmeal Raisin Cookies

INGREDIENTS

1/2 cup (1 stick) butter, softened

1/2 cup brown sugar

3/8 cup sugar

1 teaspoon vanilla

1 egg

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1 cup flour

1 teaspoon cinnamon

1/2 teaspoon baking soda

1/4 teaspoon salt

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1 1/2 cups old-fashioned oats

3/4 cup raisins

1/2 cup walnuts, chopped

DIRECTIONS

- Beat butter, sugars, and vanilla until light and fluffy. Add egg; beat until well blended.

- Combine flour, cinnamon, baking soda, and salt. Gradually add to butter mixture until well blended. Stir in oats, raisins, and nuts.

- Using small cookie scoop, drop on ungreased Airbake Baking sheet. Bake in preheated 350 degree F. oven for about 15 minutes, or until edges begin to brown. Let stand 3 minutes before removing. Makes 3 dozen.

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