

Oatmeal Raisin Cookies

Makes about 40 cookies

1 cup butter, softened
1 cup brown sugar, packed
1/2 cup sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
3 cups oats
1 cup raisins



Preheat your oven to 350 degrees and spray baking sheets with non-stick spray.

In a large mixing bowl, cream together the butter and sugars with an electric mixer until fluffy. Add in the eggs one at a time, scraping down the bowl as needed. Add in the vanilla, baking soda, cinnamon, cloves, and salt and mix until combined. Mix in the flour and then add the oats. Once the oats are fully incorporated, mix in the raisins.

Form the cookie dough into one-inch balls and place 2 inches apart from each other on the greased cookie sheets. Bake for 10-12 minutes or until the edges are lightly brown. Cool for two minutes on the sheet before removing to a flat surface to cool completely. Store in an airtight container or bag.

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