



Oatmeal Raisin Cookies

Pre-heat Oven to 375°F
Grease Cookie Sheets

Step 1:

3/4 cup Margarine, Softened
3/4 cup sugar
3/4 cup light Brown Sugar

Mix in a large bowl-use electric mixer at medium speed until light and fluffy.

Step 2:

1 Egg
2 tbsp. Water
2 tsp. Vanilla

(Add this to the above mixture and beat well.)

Step 3:

3/4 cups All purpose flour
3/4 tsp. salt
1/2 tsp. Baking soda
1/2 tsp. Ground Cinnamon

In a separate bowl, combine above ingredients.

Add this flour mixture to the step 1 mix; beat all together at low speed just until blended.

Step 4:

3 cups Oatmeal-uncooked
1 1/2 cups Raisins

Fold into the above mixture the uncooked oatmeal first, then the raisins.

Drop tablespoonfuls of dough 2" apart onto greased cookie sheets.

Bake until edges are golden brown— about 10-12 minutes.