

Oatmeal Raisin Cookies

Ingredients:

3 c. oats (I use half rolled oats and half quick cooking oats)
1 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 stick butter, softened
1 c. brown sugar
1/2 c. sugar
1 egg
1/4 c. water
1 tsp. vanilla
1 to 2 cups raisins, depending on your taste

Directions:

- Preheat oven to 350.
- Line 2 baking sheets with parchment paper or spray with cooking spray.
- Mix the dry ingredients together in one a medium bowl, set aside.
- Cream the butter and the sugars in a separate bowl until light and fluffy.
- Add the egg, water, and vanilla and mix to blend.
- Mix in the dry ingredients with the wet ingredients just to blend.
- Mix in the raisins. The idea is to have the cookies loaded with raisins, so use your judgement.
- Drop walnut size pieces of dough onto the cookies sheets and flatten slightly.
- Cook for 10 to 12 minutes, or until the bottoms of the cookies are slightly golden.
- They may look a little undercooked, but they will solidify as they cool to create a wonderfully chewy texture.
- Remove to cool on a wire rack.