

## **Oatmeal Raisin Cookie**

Prep time: 15 minutes

Cook time: 10 minutes per batch

Makes 4 dozen small cookies

### **Ingredients:**

$\frac{3}{4}$  cup white sugar

$\frac{1}{4}$  cup brown sugar

$\frac{1}{2}$  cup butter, softened

1 egg

$\frac{1}{2}$  teaspoon vanilla

$\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon salt

$\frac{3}{4}$  cup flour

$1\frac{1}{2}$  cups quick oats

$\frac{3}{4}$  cup raisins

### **Instructions:**

Preheat oven to 375 degrees. In a large bowl using an electric mixer, combine sugar, brown sugar and butter until creamy. Add egg and vanilla and blend well. Add cinnamon, baking soda, salt and flour and mix well. Using a rubber spatula, fold in oatmeal and raisins, making sure ingredients are well-blended.

Roll dough into 1-inch balls and place 3 inches apart on cookie sheets sprayed with nonstick spray. Bake eight to 10 minutes, just until light brown. Cool on racks.