Oatmeal Raisin Cookie

Prep time: 15 minutes
Cook time: 10 minutes per batch
Makes 4 dozen small cookies

Ingredients:
¾ cup white sugar
¼ cup brown sugar
½ cup butter, softened
1 egg
½ teaspoon vanilla
½ teaspoon cinnamon
½ teaspoon baking soda
¼ teaspoon salt
¾ cup flour
1½ cups quick oats
¾ 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.