

Oatmeal Raisin Cookies

INGREDIENTS

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
3 cups quick cooking oats
1 cup raisins
3/4 cup chopped pecans

DIRECTIONS

1. In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats, raisins and pecans. Cover, and chill dough.
2. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork.
3. Bake 8 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.