

Oatmeal Cookies Sue

Ingredients

- 1 cup butter, softened = 8 oz
- $\frac{3}{4}$ cup firmly packed dark brown sugar = 5.4 oz
- $\frac{1}{2}$ cup white sugar = 4 oz
- 2 eggs
- 1.5 tsp vanilla

- 1 $\frac{2}{3}$ cups all-purpose flour = 7.8 oz
- 1 tsp baking soda
- 3 tsp ground cinnamon
- $\frac{1}{2}$ tsp nutmeg
- $\frac{1}{4}$ tsp salt

- 3 cups old fashioned oats, uncooked = 8.8 oz
- 1 cup raisins
- $\frac{2}{3}$ cup chopped walnuts

Preparation

Heat oven to 350 deg F.

In a large bowl, beat butter & sugars with electric mixer until creamy.

Beat in eggs & vanilla.

In a small bowl, mix together the flour, baking soda, cinnamon, nutmeg, & salt.

Combine the dry mixture into the wet mixture in the large bowl.

Add the oats, nuts, & raisins.

Drop by rounded TBLSPfulls onto ungreased cookie sheets.

Bake 9 minutes. They won't look cooked, but they will finish cooking on the cookie sheet.

Cool 4 minutes on cookie sheet, then move to wire rack.