

Oatmeal Raisin Cookies – Recipe by Katie

Based upon a one-half (½) cup of butter – vary ingredients proportionately:

Supplies:

½ cup butter (or oil)

½ cup white sugar

½ cup brown sugar

1 tsp. vanilla (or more – adjust to taste)

¼ cup milk

2 large or extra large eggs

2 cups flour (may be less – add slowly until desired consistency is reached)

¼ tsp salt

½ tsp. baking powder

½ tsp. baking soda

cinnamon – to taste

½ cup oats – add more if you like oats

½ cup raisins – add more if you like raisins

(substitute ¼ cup chocolate chips and ¼ cup carob chips if not a raisin fan)

1. Cream the butter (or oil) with both white and brown sugars
2. Add vanilla and milk – cream together
3. Add eggs, one at a time
4. Add some flour, baking powder, baking soda, salt and cinnamon – cream together
5. Add small amounts of flour at a time until you reach a “not-going-to-stick-to-your-gloves” consistency
6. Add oats and raisins (or chips if substituted)
7. Bake in an oven heated to no more than 325° F (163° C) for roughly 18 to 20 minutes; turn cookie sheets, and rotate position on the shelves if multiple sheets are used, after 10 minutes

NOTE: An oven thermometer is strongly recommended so that the temperature for baking can be determined precisely.