



# soft oatmeal raisin cookies

How does the cookie crumble? It doesn't when you bake up these chewy, delicious Oatmeal Raisin Cookies.

MAKES: 15 LARGE COOKIES



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## ingredients

- 3/4 cup butter, softened
- 3/4 cup packed brown sugar
- 1/2 cup sugar
- 1 large egg
- 2 tbsp water
- 3/4 cup flour
- 3/4 tsp baking soda
- 1 tsp ground cinnamon
- 3 cups old fashioned large flake oats (not quick cooking)
- 1 1/2 cups raisins or chocolate chips

## directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In an electric mixer, cream butter, brown sugar and sugar on medium speed until light and fluffy. Add egg and water, beating at medium speed until well mixed.
3. Add flour, baking soda, cinnamon, oats and raisins, mixing on low speed just until the flour disappears.
4. Drop dough by 1/4 cup at a time on prepared baking sheet. Bake 12-14 minutes or until the edges are lightly golden. Cool slightly on the baking sheet before transferring the cookies to a wire rack.

