



## **Best Oatmeal Raisin Cookies Ever**

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- 1/2 lb (2 sticks) margarine or butter, Softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla
- 1-1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp salt
- 3 cups Uncooked Oats
- 1 cup raisins

### **Directions**

1. Heat oven to 350 degrees
2. Beat together Margarine and sugars until creamy.
3. Add Eggs and Vanilla; Beat well.
4. Add Combined flour, baking soda, cinnamon, ginger, and salt.
5. Stir in oats, and raisins; mix well.
6. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
7. Bake 10-12 minutes or until golden brown.
8. Cool 1 minute on cookie sheet; remove to wire rack

Makes about 4 dozen...depending on size.