

Raspberry White Chocolate Oatmeal Cookies

(The best cookies ever made...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
- 2 1/2 cup Uncooked Oats
- 1 cup raisins
- 1 cup White Chocolate Chips

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. Fold in Chocolate Chips.
7. Drop by rounded tablespoonful onto ungreased cookie sheet.
8. Bake 10-12 minutes or until golden brown.
9. Cool 1 minute on cookie sheet; remove to wire rack

Makes about 4 dozen...depending on size.