

THE INN'S OATMEAL RAISIN COOKIES

(We can't bake them fast enough!)

1 cup butter, softened
1/2 cup granulated sugar
1 cup brown sugar, firmly packed
2 eggs
1 tsp. vanilla
1-1/2 cups flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
3 cups oats, uncooked
1 cup sultanas (golden raisins) - optional



Preheat oven to 350°. Beat together butter, granulated and brown sugars until creamy. Add vanilla and eggs; beat well. In bowl, combine together flour, baking soda, cinnamon and salt; add to butter/sugar mixture and mix together well. Finally, combine oats & golden raisins; mix well.

On ungreased cookie sheet, drop generous tablespoons full of the mixture, making sure to give each cookie space to spread out and bake. Bake for 10 to 12 minutes or until they are golden brown.

Let the cookies rest a minute and then remove them to a wire cooling rack to cool. This recipe should make 3 to 4 dozen yummy old-fashioned oatmeal raisin cookies! They're great with ice cold milk!

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