

Ingredients for Oatmeal Cookies:

1 cup salted butter
1/2 cup white sugar
1 cup light brown sugar
1 tsp baking soda
1/2 tsp salt
1/2 tsp cinnamon
2 tsp vanilla
2 large eggs
1 1/4 cups unbleached, all-purpose flour
3 cups rolled oats

Optional: 1 cup raisins or dried cranberries
and/or 1 cup nuts or 2 cups chocolate chips

**Directions:**

1. In an electric mixer, cream butter.
2. Add white and brown sugars and continue creaming.
3. Add baking soda, salt, cinnamon and vanilla.
4. Add eggs and cream thoroughly.
5. Add flour and cream thoroughly.
6. Incorporate oats one cup at a time. **OPTIONAL:** Either leave cookie dough plain or add 1 cup raisins and/or 1 cup walnuts or 1 cup dried cranberries or two cups chocolate chips.
7. Transfer cookie dough to an airtight container and refrigerate for several hours or overnight for best results. To speed process, place in the freezer for one hour.
8. Place rounded tablespoons of dough, evenly spaced, on a baking sheet.
9. Bake in a preheated 355(F) oven for 9-11 minutes.

NOTE: This recipe makes 4-5 dozen cookies, depending on size and add-ins such as raisins or nuts.