

OATMEAL RAISIN CHOCOLATE CHIP COOKIES

An Indulgent Cookie Combo!

Do you love soft chocolate chip and oatmeal raisin cookies? Well, with this decadent recipe you don't have to choose one classic cookie over the other! Plump golden raisins, dark chocolate chips, and aromatic spices make this the perfect indulgent treat. Get ready to add this cookie to your holiday gift giving list!

- 1 c. butter, soften
- 1 c. packed light brown sugar
- 1/2 c. white sugar
- 2 eggs
- 2 t. vanilla extract
- 1 1/4 c. all-purpose flour
- 1/2 t. baking soda
- 1 t. salt
- 1 t. cinnamon
- 1/2 t. nutmeg
- 1/2 t. all spice
- 3 c. quick-cooking oats
- 1 c. golden raisins
- 1 c. semisweet chips



Directions

1. Preheat the oven to 325 degrees F (165 degrees C).

2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then add vanilla. Stir in spices. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended.

Mix in the quick oats, golden raisins, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.

3. Bake for 12-15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

4. Enjoy! Invite over loved ones to share your cookie magic skills!

