

Oatmeal Raisin Cookies

1 cup butter (2 sticks) softened
¾ cup brown sugar
¾ cup white sugar
3 eggs
1 tsp vanilla
1 ½ tsp cinnamon
2 tsp baking soda
2 tsp cream of tartar
2 cups all-purpose flour
2 cups Quaker Oats
1 ½ cups raisin

Use stand mixer with dough attachment (hand mixer will work as well)

Mix butter and sugar until creamy.

Add eggs one at a time and mix.

Add vanilla, baking soda, cream of tartar and mix.

Add flour one cup at a time and mix well.

Add Quaker oats one cup at a time and mix well.

Add Raisins and mix well.

Preheat oven to 325. If using a convection bake oven, preheat to 300.

Line a baking sheet with parchment paper. Add 12 teaspoon size drops on cookie sheet. Bake 10 – 12 minutes for soft cookies. Bake longer for crispier cookies.