

# Oatmeal Raisin Cookies

## Ingredients

3/4 cup sugar SAVE \$

1/4 cup firmly packed brown sugar

1/2 cup margarine or butter, softened SAVE \$

1/2 teaspoon vanilla

1 egg

3/4 cup all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon cinnamon

1/4 teaspoon salt

1 1/2 cups quick-cooking rolled oats

1/2 cup raisins

1/2 cup chopped nuts

## Directions:

**1** Heat oven to 375°F. Spray cookie sheets with nonstick cooking spray. In large bowl, combine sugar, brown sugar and margarine; beat until light and fluffy. Add vanilla and egg; blend well. Add flour, baking soda, cinnamon and salt; mix well. Stir in oats, raisins and nuts.

**2** Drop dough by rounded teaspoonfuls 2 inches apart onto sprayed cookie sheets.

**3** Bake at 375°F. for 7 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets.