

## Oatmeal Raisin Cookies

- 2 cups Flour
  - 1 tsp Ground Cinnamon
  - 1 tsp Ground Nutmeg
  - 1 tsp Ground Ginger
  - Pinch Ground Cloves
  - Pinch Cayenne
  - ½ Baking Soda
  - ½ Salt
  - 2 Sticks of butter
  - ¾ cup Brown Sugar, packed
  - 1 cup Sugar
  - 1 lg egg
  - 1 tsp Vanilla extract
  - 2 ½ cups Quick Cooking Oats
  - 1 cup Raisin
  - ¼ cup Water
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- Combine flour, spices, baking soda and salt.
  - Cream butter with sugars until light and fluffy.
  - Beat in the egg, then extract and water.
  - Slowly beat in flour mixture.
  - Stir in oats and raisins.
  - Place tablespoon at a time of dough on parchment lined sheet pan, 2 inches apart.
  - Bake in a 350° F for approx. 8 to 10 min. or until golden brown in color.