

• FREEZER-FRIENDLY

# REALLY GOOD OATMEAL COOKIES



3 C. FLOUR, SIFTED  
1 TSP BAKING SODA  
1 TSP SALT  
1 TSP CINNAMON  
3 C. REGULAR  
OATMEAL (NOT  
INSTANT)  
1 C. SUGAR  
1 C. DARK BROWN  
SUGAR, FIRMLY  
PACKED  
(OPTIONAL) 1 C.  
RAISINS  
1 C. VEGETABLE OIL  
2 EGGS  
1/3 C. MILK

Preheat the oven to 375 degrees. Place the rack in the center of the oven. Line 2 cookie sheets with foil.

Sift the flour, baking soda, salt, and cinnamon in a large mixing bowl.

Mix the oatmeal, sugar, brown sugar, raisins, oil, eggs, and milk in a separate bowl.

Combine both bowls and mix well.

Drop batter in rounded teaspoons onto the cookie sheets. Bake 15-20 minutes.

Yields 4 dozen cookies.

*I love to bake a batch of cookies, bag 'em up in small ziplocks, and freeze until we crave a sweet treat. These cookies are great with mini chocolate chips - at least that's what I'm told. I don't really like chocolate, believe it or not.*

- Ann