

Recipe: Soft & Yummy Oatmeal Raisin & Craisin Cookies

Ingredients:

1 cup Shortening	1 teaspoon Baking Soda
1 cup Sugar	1 teaspoon Salt
1 cup Packed Brown Sugar	1 teaspoon Cinnamon
3 Eggs	2 cups Oats
1 teaspoon Vanilla	1/2 cup Raisins (More as desired)
2 1/2 cups All Purpose Flour	1/2 cup Craisins (More as desired)

Directions:

Cream shortening and sugars together. Add eggs one at a time, beating well after each. Add vanilla.

In a separate bowl:

Combine flour, baking soda, salt, and cinnamon.

Gradually add the flour mixture to the cream mixture. Once combined, stir in oats, raisins and craisins.

Shape into 1 inch balls. Place 2 inches apart on ungreased baking sheets.

Bake at 350 degrees for 10-11 minutes or until slightly golden brown.

Remove to wire racks and cool.

Yields: 3 1/2 dozen cookies.

If you're not familiar with craisins they are dried cranberries. They add a great flavor to the cookies.

Happy Baking!
Sticky Monkey Gals

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