

Soft Oatmeal Cookies (allrecipes.com)

Yield: 2 dozen

Prep:

15 mins

Cook:

10 mins

Additional:

1 hr 35 mins

Total:

2 hrs

Ingredient Checklist:

1 cup butter, softened

1 cup white sugar

1 cup packed brown sugar

2 eggs

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 ½ teaspoons ground cinnamon

3 cups quick cooking oats

***You can add raisins, chocolate chips, currants, nuts as you wish

Step 1

In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.

Step 2

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.

Step 3

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.