**Oatmeal Raisin Cookies**
Oven 325
Time: 12 min (6 on each side)

**Small Batch:**

1 ½ c. Butter, softened

1 ½ c. Brown Sugar

¾ c. Sugar, granulated

3 eggs

2 T. Vanilla

2 ¼ c. Flour, all-purpose

¾ t. Salt

½ T. Baking Soda

¾ t. Cinnamon

4 ½ c. Oatmeal

1 ½ c. Raisins

**Large Batch:**

3 c. Butter, softened

3 c. Brown Sugar

1 ½ c. Sugar, granulated

6 eggs

4 T. Vanilla

4 ½ c. Flour, all-purpose

1 ½ t. Salt

1 T. Baking Soda

1 ½ t. Cinnamon

9 c. Oatmeal

3 c. Raisins

**Procedure:**

In a large mixer, with paddle attachment, combine butter and sugars. Mix at speed one until a grainy paste forms.

Add eggs and vanilla. Mix well.

Sift flour, salt, baking soda and cinnamon together and add to mixture.

Stir in oats and raisins. Scoop with #20 scoop on to cookie sheets and freeze.

Once the dough is frozen take off of sheet and put into plastic bags and put back into the freezer.