THE J.M. SMUCKER Co

Old Fashioned Oatmeal Raisin Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	30	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 2 tbsp (30 mL) water
- 2 tsp (10 mL) vanilla extract
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) cinnamon
- 3/4 tsp (3 mL) baking soda
- 3 cups (750 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 1/2 cups (375 mL) raisins

Directions

Step 1:

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

Step 2:

Cream butter, sugars, egg, water and vanilla together in large bowl on medium speed of electric mixer until light and fluffy.

Step 3:

Combine flour, cinnamon and baking soda in separate bowl. Add to butter mixture. Beat until blended.

Step 4:

Stir in oats and raisins.

Step 5:

Drop dough by heaping tablespoonfuls (15 mL) onto prepared baking sheets.

Step 6:

Bake in preheated oven 12 to 15 minutes, or until edges are golden brown. Cool on wire rack.

Images

