

Alvie's Favorite Oatmeal Pecan Raisin Cookies

1/2 cup (1 stick) PLUS 6 tablespoons butter – softened

¾ cup firmly packed brown sugar

½ cup granulated sugar

2 eggs

1 teaspoon vanilla

1 ½ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon ground cinnamon

½ teaspoon salt

3 cups Quaker Oats (quick or old fashioned, uncooked)

1 cup raisins

1 cup chopped pecans

Heat oven to 350^o F. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla, beat well. In separate bowl combine flour, baking soda, cinnamon and salt. Add to egg, butter, sugar mixture and blend well. Add oats, raisins and nuts, mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.

Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheets. Remove to wire rack. Cook completely. Store tightly covered.

Prep time: 20 min.

Cook Time: 8 – 10 min.

