

GIANT OATMEAL RAISIN COOKIES

RECIPE FROM JAN FOSTER

THIS IS THE BEST OATMEAL COOKIE RECIPE IN THE WORLD AND IT'S SO BIG YOU WILL WANT TO SHARE IT WITH A FRIEND. A FRIEND FROM CHURCH GAVE ME THIS RECIPE AND SHE WARNED AGAINST MAKING IT THE SIZE OF A REGULAR COOKIE. MAKE THIS COOKIE EXACTLY THE SIZE IN THE DIRECTIONS BELOW AND LET THE DOUGH SIT FOR 2 FULL HOURS BEFORE BAKING - YOU WON'T BE DISAPPOINTED! - JAN

INGREDIENTS

- 1 C. BUTTER
- 1 C. SUGAR
- 1 C. FIRMLY PACKED BROWN SUGAR
- 2 EGGS, SLIGHTLY BEATEN
- 1 TSP. VANILLA
- 1 ½ C. FLOUR
- 2 TSP. CINNAMON
- 1 TSP. GROUND ALLSPICE
- 1 TSP. GROUND CLOVES
- 1 TSP. GROUND GINGER
- ½ TSP. SALT
- ½ TSP. BAKING SODA
- 3 C. QUICK COOKING OATS
- 1 C. RAISINS (OPTIONAL - BUT DON'T LEAVE THEM OUT!)

METHOD

1. CREAM BUTTER, SUGAR, AND BROWN SUGAR UNTIL LIGHT AND FLUFFY.
2. BEAT IN EGGS AND VANILLA.
3. STIR TOGETHER FLOUR, CINNAMON, ALLSPICE, CLOVES, GINGER, SALT, AND BAKING SODA.
4. STIR FLOUR MIXTURE INTO BUTTER MIXTURE, THEN STIR IN OATS.
5. LET DOUGH SIT AT ROOM TEMPERATURE FOR 2 HOURS. THIS STEP ASSURES EXTRA CHEWY COOKIES.
6. DROP ¼ C. DOUGH AT A TIME ONTO LIGHTLY GREASED COOKIE SHEETS AND FLATTEN COOKIES SLIGHTLY WITH THE BACK OF A SPOON.
7. BAKE COOKIES AT 375 DEGREES FOR 10 MINUTES. DO NOT OVERBAKE.