

CRACKED OATMEAL COOKY

"Very good recipe from "Pet"...Veronica Westerman

Helpful Hints: cookies. Remember you cannot cream butter, sugar and egg too much. But do not over mix after flour is added or cookies toughen...

INGREDIENTS

1 cup Brown Sugar
1 cup White Sugar (cane)
1 cup Margarine
2 unbeaten Eggs - large
2 cups + 2 Tbs. unsifted Flour (Pillsbury)
1 tsp. Baking Soda
¼ tsp. Salt
3 cups Old Fashion Oatmeal
1 cup Walnuts - optional
1 cup ground Raisins (sprinkle water over raisins to soften overnight cut up with knife)

DIRECTIONS

Mix in order given. Shape into balls and dip each one in sugar.

Bake 375° oven until light brown. *Do not overbake.*

These burn easily on bottom. Can remove from oven before they baked thoroughly....they will finish baking if left in tin for awhile.