

# Oatmeal Raisin Cookies

## Ingredients:

1  $\frac{3}{4}$  cups instant oats  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon cinnamon  
1/3 cup margarine  
1/2 cup sugar  
1/2 cup raisins  
1/2 cups warm water



## Directions:

1. Preheat oven to 350 F. Grease a baking sheet with margarine, set aside.
2. In a medium bowl, mix oats, flour, baking soda, baking powder and cinnamon.
3. In a separate bowl, mix margarine and sugar together until smooth.
4. Add to oat mixture and stir until combined.
5. Then stir in raisins and warm water.
6. Drop one round tablespoon of dough onto greased baking sheet 2 inches apart, flatten cookies slightly with hand or fork.
7. Bake for about 12 minutes or until golden brown on edges. Bake a few minutes longer if you like crispier cookies.
8. Cool cookies on baking sheet for 5 minutes before removing.

**Makes 12-18 cookies** (depending how large you make them)

Tips: This recipe does not contain eggs, great cookies for someone with an egg allergy.

Replace raisins with cranberries or chocolate chips. Use cold water if using chocolate chips or your chocolate will melt while mixing.

