

Oatmeal-Raisin Cookies

Makes about 2½ dozen

Ingredients:

1½ cups sifted flour

1 cup light-brown sugar, firmly packed

1 teaspoon baking soda

2 eggs

1 teaspoon salt

1 teaspoon vanilla extract

1 cup shortening

3 cups raw, quick-cooking oats

1 cup granulated sugar

1 cup seedless raisins

1. Preheat oven to 375°. Lightly grease cookie sheets.
2. Sift flour, baking soda & salt.
3. In large bowl, with electric mixer at medium speed, or wooden spoon, beat shortening, sugars, eggs, and vanilla until light and fluffy.
4. Add flour mixture and oats; beat with wooden spoon until well blended. Stir in raisins.
5. With hands, roll into balls, using a slightly rounded tablespoonful for each. Place, 2 inches apart, on prepared cookie sheets.
6. Bake 12-14 minutes, or until golden-brown. **Do not over bake.** Let stand 1 minute, and then remove to a wire rack; cool.

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