

## **Best Oatmeal Raisin Cookies**

### **Ingredients**

- 3 eggs, well beaten
- 1 cup raisins
- 1 teaspoon vanilla extract
- 1 cup butter
- 1 cup brown sugar
- 2-1/2 cups flour
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 teaspoons baking soda
- 2 cups oatmeal
- 3/4 cup chopped pecans

### **Directions**

1. Combine eggs, raisins and vanilla and let stand for one hour, covered with plastic wrap.
2. Cream together butter and sugars. Add flour, salt, cinnamon and soda to sugar mixture. Mix well.
3. Blend in egg-raisin mixture, oatmeal and chopped nuts. Dough will be stiff.
4. Drop by heaping teaspoons onto ungreased cookie sheet or roll into small balls and flatten slightly on cookie sheet.
5. Bake at 350 F. for 10 to 12 minutes or until lightly browned.

Makes 6 dozen.

*Submitted by Jean Esterby*