Oatmeal Raisin Cookies

Amount about 4 dozen cookies

Ingredients

- 1 cup (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 3 cups raw oats
- 1 cup raisins
- 1 cup cinnamon chips (optional)

Steps

1. Heat oven to 350 F.
2. Beat together margarine and sugars until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon, and salt; mix well.
5. Stir in oats, raisins, and cinnamon chips; mix well.
6. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
7. Bake 7-10 minutes or until golden brown.
8. Cool 1 minute on cookie sheet; remove to wire rack.