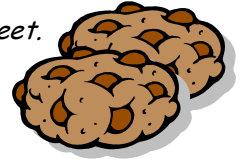


Breakfast Oatmeal Cookies

*Oatmeal cookies are ideal for breakfast - they are healthy and not too sweet.
They are especially handy when you are rushing out the door.*



Ingredients

- $\frac{1}{2}$ cup (1 stick) butter at room temperature
- $\frac{3}{4}$ cup sugar
- 2 eggs at room temperature
- 1 tsp vanilla
- $1\frac{1}{2}$ cups quick-cooking oatmeal
- $\frac{1}{2}$ cup milk
- $1\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ tsp baking soda
- 1 tsp baking powder
- $\frac{1}{2}$ tsp salt
- $1\frac{1}{4}$ tsp cinnamon
- $\frac{1}{8}$ tsp nutmeg
- 1 cup raisins

Preparation

1. Preheat oven to 350°F.
2. Use non-stick cookie sheets or lightly spray two baking sheets with cooking spray.
3. In a large mixing bowl with an electric beater, beat the butter and sugar until fluffy. Add the eggs and beat 1 minute longer. Add vanilla and mix.
4. Add the oatmeal to the egg mixture and mix until well incorporated. Add the milk and mix completely.
5. Add the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Mix until well incorporated. Stir in the raisins.
6. Drop a heaping tablespoonful of the dough onto prepared baking sheets, keeping 2 inches apart.
7. Bake for 10-12 minutes until the edges of the cookies start browning. Transfer the cookies to a wire rack to cool.

Makes 36-40 cookies

