

Oatmeal Raisin Cookies

1 ½ cups all-purpose flour
1 ½ teaspoon baking powder
¼ teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
2 ½ cups rolled oats
1 cup raisins
Stir together in a bowl and set aside.

In a large bowl:
1 cup soft butter or margarine (room temperature is best)
1 cup firmly packed brown sugar
¼ cup white sugar
2 eggs (room temperature is best)
1 tablespoon vanilla
1 tablespoon fancy molasses

Mix the butter, brown and white sugars together and then add the eggs, vanilla and molasses. Add the dry ingredients and mix just until combined.

Drop by tablespoon or use a small scoop and place on parchment lined baking sheet. With the heel of your hand – press each one down a bit. Bake at 350 for about 10-12 minutes. Let cool 5 minutes on cooling rack and then remove from pan. These freeze really well for up to 4 months.