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Oatmeal Raisin Cookies

Homebaked in the morning, squishy, warm and delightful. Healthy too!



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Treat your friends and family to all Sunset Hill has to offer. Go ahead and treat yourself, too. We won't tell.

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Environmental responsibility in our business and everything we do.



**Wine Spectator
Award of Excellence
2006, 2007, 2008, 2009,
2010, 2011, 2012**



- 1/2 c crisco (for chewiness)
- 1 stick butter (for flavor)
- 1 cup dark brown sugar, packed
- 3/4 cup granulated sugar
- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons Sunset Hill House Warm Spice Blend (our favorite mix of cloves, nutmeg, cinnamon and allspice...)
- 2 eggs, beaten
- 1 Tablespoon vanilla (we prefer the real madagascar vanilla we make here)
- 3 cups real rolled oats (PLEASE, not the instant kind---that makes paste!)
- 1 1/2 cups raisins (Or add in some craisins or other dried fruit...up to 2 cups)
- 1/2 cup nuts if you wish (I don't, but many do!)

1 Pre-heat oven to 350 degrees. Grease two large cookie sheets

2 Beat butter until creamy. Add sugars; beat until fluffy. Beat in eggs and vanilla

3 Mix flour, spice, salt, and baking soda. Stir into egg/butter mix. Then stir in the chunky ingredients - raisins and oats.

4 Spoon out dough by large tablespoonfuls onto cookie sheets, leaving at least 2 inches between each cookie.

5 Bake until cookie edges turn golden brown, 10-12 minutes. Cool 1 minute on cookie sheets. Then remove to a cooling rack. They will be quite soft until completely cooled. Store tightly covered.

Makes about 2 dozen cookies.