

A RAISIN OATMEAL CHRISTMAS

Jane Wingett

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Oatmeal-Raisin Cookies Recipe - yzixuziqokag.tk

Ingredients. 3/4 cup softened butter or margarine; 1 cup packed brown sugar; 1/2 cup sugar; 1 egg; 1 teaspoon vanilla extract; 1 cup all-purpose flour; 1/2.

Oatmeal Raisin Cookies for 12 Weeks of Christmas | Just Everyday Me

Makes about 3/4 cup packed brown sugar 1/2 cup white sugar 3/4 cup raisins 2 cups rolled oats 1 cup all-purpose flour 1 teaspoon ground cinnamon.

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I will always admire my mom for her skill in finding unique and fabulous recipes. Sure, knowing which ingredients combine to make the best.

Crazy delicious oatmeal raisin cookies with buttery toffee and coconut. They're topped may also like Christmas Tree Shortbread Cookies.

Related books: [Ravens Wing](#), [The Song of the Blood-Red Flower](#), [The Colourful Diary of a Wartime Surgeon](#), [Born in the Briar Patch \(Beneath the Flowering Flamboyants\)](#), [Teaching Young Children Effective Listening Skills \(Educating Our Children Book 9\)](#), [Transnational Families: Ethnicities, Identities and Social Capital \(Relationships and Resources\)](#), [Chasing Bliss](#).

Bake the cookies for minutes I took them out right around 10 because I like the insides to be really soft Enjoy! Close Attach Photo Would you like to attach a photo to your submission?

Iputthefirstbatchintobakewithoutrefrigeratingthedough,thenputthe When making them, we ran out of raisins and ended up substituting with craisins i. Iv'e used this recipe from 'Ye Olde Betty Crocker cookbook with excellent results. TheyarechewysoftcookiesandIhavereceivedalotofcompliments.Michelle soaking your raisins in the rum warmed up - it makes the raisins soft and plump.