**Oatmeal Cookies**

**Ingredients**

1 1/2 cups oats

1 1/4 cups flour

1/2 tsp. cinnamon

1/2 plus 1/8 tsp. salt

1/2 tsp. baking soda

1/2 cup butter, softened

3/4 cups plus 2 Tbsp. sugar

2 Tbsp. molasses

1 1/2 tsp. vanilla

1 egg

3/4 cups raisins

**Directions**

Preheat oven to 400 degrees and line a cookie sheet with parchment paper.

Combine oats flour, cinnamon, salt, and baking soda in a medium bowl and set aside.

In a large mixing bowl, combine butter, sugar, molasses, and vanilla and cream with an electric mixer until light and fluffy (about 3 minutes).

Add egg and continue to mix for 1 minute.

Add flour mixture in 3 additions and mix just until combined. Add raisins and mix with a rubber spatula until thoroughly combined.

Form into 1 oz. balls and place on the prepared cookie sheet 2 inches apart.

Bake for 10 to 12 minutes, or until golden brown and set.