



oatmeal cookies;

1. (oaht-meel koo-keez) *noun*.
The classic chewy oatmeal cookie, perfect as-is or with raisins or chocolate chips.
2. Produces 2+ Servings.
3. Preparation 45 mins.
4. Oven temperature set to 350.

Ingredients;

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|----------------------------------|--------------------|
| ½ c. butter, melted | ½ c. brown sugar |
| ¼ c. sugar | 1 egg |
| 1 Tbsp. molasses | 1½ c. rolled oats |
| 1 tsp. cinnamon | ½ tsp. baking soda |
| ½ tsp. salt | ¾ c. flour |
| ½ c. raisins or chocolate chips* | |

*optional

Instructions;

1. Melt butter in a microwave safe bowl and set aside.
2. In a large bowl, add brown sugar, sugar, egg, molasses, rolled oats, cinnamon, baking soda, and salt. Stir together until combined.
3. Add the melted butter and mix until incorporated.
4. Add in the flour, and mix until cookie dough comes together.
5. Fold in raisins or chocolate chips as desired.
6. Scoop out dough and drop onto a parchment-lined cookie sheet, or alternatively freeze. Press lightly down to flatten.
7. Bake for 10-15 minutes or until edges are just barely browned. Remove from oven and allow to cool before serving.