

Recipes

Oatmeal Raisin Cookies

1 Cup WVGS Pecan Oil
1 Cup Firmly Packed Light Brown Sugar
1/2 Cup Granulated Sugar
2 Eggs
1 Tsp. Vanilla Extract
1 ½ Cups All-Purpose Flour
1 Tsp. Baking Soda
1 Tsp. Ground Cinnamon
1/2 Tsp. Salt
1 Cup Raisins
2 Cups Quick or Old-Fashioned Oatmeal

Preheat oven to 350 degrees. Combine the oils and sugars together and beat until creamy and smooth. Add the eggs and vanilla and beat well. Combine the flour, baking soda cinnamon and salt together and stir to mix. Add to the oil mixture and stir to blend. Stir in the oats and raisins and mix well. Drop by round tablespoonfuls onto a ungreased cookie sheet and bake until golden brown. 10 to 12 minutes.

Makes about 4 dozen cookies.

