

# TIM FARMER'S COUNTRY KITCHEN

## OATMEAL COOKIES

*1 stick butter, softened*  
*1/2 cup sugar*  
*1/2 cup brown sugar*  
*1 egg*  
*1/2 teaspoon vanilla*  
*1 cup flour*  
*1/2 teaspoon baking powder*  
*1/2 teaspoon cinnamon*  
*1 1/2 cups oats*  
*1/2 cup raisins*



Cream butter and sugars together. Add in egg and vanilla and mix until smooth. In separate bowl, mix together flour, baking powder and cinnamon. Slowly add to butter/sugar mixture until smooth. Fold in oats and raisins with spoon until mixed through. Scoop into balls and place on greased baking sheet. Place in 375 Degree oven for 10 minutes.