Oatmeal Raisin Cookies

A true American classic!

Level: Medium 3-4 dozen cookies

Ingredients:
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg, beaten
- 1 tablespoon water
- 3/4 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 1/2 cups oats
- 1 cup raisins

Directions:
- Remember to wash your hands!
- Preheat oven to 375 degrees.
- Cream together shortening and sugars.
- Stir in egg and water.
- Add dry ingredients and raisins. Mix well.
- Drop by teaspoonsful onto ungreased baking sheet.
- Bake for 9 to 10 minutes.

Helpful Hints: For a tender cookie, combine the shortening or margarine together with the sugars until creamy. Dry ingredients are measured and mixed together in a separate bowl, then added to the wet ingredients. Mix only until ingredients are moistened. Don’t overmix. Most cookies are made this way.

Safety Tip: Remember, the raw egg in this cookie dough makes it unsafe to eat until it is baked. The hot baking temperature kills any bacteria in the egg, and the finished cookies are safe and delicious.

Chef’s Choice
Oatmeal Raisin Cookie
Apple slices
Milk

For more information about this and other fun recipes: contact your county extension office or visit the Web site at www.kidsacookin.ksu.edu, or e-mail kidsacookin@ksu.edu.

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