

Oatmeal Cookies

Ingredients	Original Quantity	Large Batch	Small Batch
Softened Butter	$2\frac{1}{2}$ sticks	$3\frac{1}{3}$ sticks	$1\frac{2}{3}$ sticks
Brown Sugar	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup	$\frac{1}{3}$ cup
Sugar	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup	$\frac{1}{3}$ cup
Egg (Beaten)	1 Jumbo	2 Tiny	1 Tiny
Vanilla Extract	1 Teaspoon	$\frac{1}{2}$ Tablespoon	$\frac{1}{4}$ Tablespoon
Flour *	$1\frac{1}{2}$ cups	2 cups	1 cups
Baking Soda *	1 Teaspoon	$\frac{1}{2}$ Tablespoon	$\frac{1}{4}$ Tablespoon
Salt *	1 Teaspoon	$\frac{1}{2}$ Tablespoon	$\frac{1}{4}$ Tablespoon
Cinnamon *	$\frac{1}{2}$ Teaspoon	$\frac{1}{4}$ Tablespoon	$\frac{1}{4}$ Teaspoon
Oats **	3 cups	4 cups	2 cups
Raisins **	1 cup	$1\frac{1}{3}$ cup	$\frac{2}{3}$ cup
* Combine Separately ** Combine Separately			

- (1) Preheat Oven 350°
- (2) Cream the Butter and Sugars
- (3) Add Egg and Vanilla Extract
- (4) Combine Flour, Baking Soda, Salt and Cinnamon. Add to butter and sugar mixture. Mix well.
- (5) Stir in oats and raisins.
- (6) Place 1" diameter spheres of batter onto parchment paper on baking pan.
- (7) Bake for 15 minutes.
- (8) Cool cookies for 5 minutes.