

## GranDee's Oatmeal Cookies

2 cups packed light-brown sugar

2 cups granulated sugar

1 pound butter, room temperature

4 eggs

2 teaspoon vanilla

6 cups rolled oats

2 ½ cups plus all-purpose flour

2 teaspoon baking soda

2 teaspoon baking powder

3 cups raisins

Nuts or chocolate chips can also be added

Heat oven to 350 degrees. Makes 4-5 dozen

Combine the oats, flour, baking soda, baking powder in a large bowl.

Combine the brown sugar, granulated sugar, and butter in an electric mixer. Beat until the mixture is creamy and fluffy. Add eggs and the vanilla and mix.

Add the dry mixture to the butter mixture, and mix in the raisins by hand.

Lightly grease baking tins or use parchment paper. Use ice-cream scoop to form balls of dough. Place 4 inches apart on baking tins. Bake until golden, about 14 minutes. Larger cookies bake a bit longer. Remove from oven; for a crispy cookie let cool on pan before transferring to a cooling rack. A softer cookie take off pan after a minute or so.