

Clerestorial's Very Best Oatmeal Cookies EVER

1 C. (2 sticks) of butter, softened
1 C. brown sugar, firmly packed
½ C. granulated sugar
2 eggs
1 Tbs. vanilla extract
1 ½ C. all-purpose flour
1 Tsp. baking soda
2 Tsp. ground cinnamon
½ Tsp. salt
3 C. Oats (quick or old-fashioned, uncooked)
1 C. raisins
1 C. Ghirardelli chocolate chips

(I do not recommend these substitutions, but you can use margarine in place of the butter and 4 egg whites for the 2 eggs. BUT please do not use those 'other' chocolate chips in place of the Ghirardelli chips.)

1. Heat oven to 350 degrees.
2. In a large bowl, beat together until creamy the butter, sugars & 1 C. of oats. (I do put this 1 C. of oats first in the blender and pulse until it is 'rough flour' consistency and then add to the butter & sugars. This is not a 'must do' step for this recipe. Try it sometime and see what you think.)
3. Add eggs & vanilla; beat well.
4. Add 1 C. of oats and continue beating until well incorporated.
5. Add flour, baking soda, cinnamon & salt; mix well.
6. Mix in by hand the last cup of oats, raisins & chocolate chips.
7. Drop by rounded tablespoon onto an un-greased cookie sheet. (I use a cookie scoop.)
8. Bake 10 ½ -11 minutes for a chewy or 11 ½ -12 minutes for a crisper cookie. (OR bake 30-35 minutes in a 13x9" metal pan for a bar cookie.) Cool 1 minute and then remove to wire rack.

Yield: ~4 dozen+