

Oatmeal Cookies

This is a classic that Nana pulled out of her hat recently. It is her niece's favorite cookie recipe, so Nana's sister graciously shared it with her over twenty years ago so that her family could enjoy it as well. Thanks, Aunt Linda. We appreciate it.

Ingredients

- 1 cup sugar + 2 cups sugar
- 1 - 12-oz package raisins
- 1½ cup water
- 1 cup Crisco
- 4 eggs
- 3 cups old-fashioned oatmeal
- 3 cups flour
- 1½ teaspoons baking soda
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 cup broken nuts (*Nana loves Texas pecans.*)



Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Grease a cookie sheet.
- ❖ Boil 1 cup sugar, raisins, and water for about 15 minutes or until liquid is almost gone.
- ❖ Set aside raisins to cool.
- ❖ In a large bowl, cream remaining 2 cups of sugar and 1 cup Crisco.
- ❖ Beat eggs and add to sugar mixture.
- ❖ Add oatmeal.
- ❖ Stir in raisins.
- ❖ Sift together flour, baking soda, salt, nutmeg, and cinnamon.
- ❖ Add dry ingredients to other mixture.
- ❖ Add pecans.
- ❖ Drop onto a prepared cookie sheet by the tablespoon. Bake for about 12-15 minutes or until brown.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8