

Soft and Chewy Oatmeal Cookies

3/4 cup (3/4 stick) Butter Flavor Crisco
1 1/4 cups firmly packed light brown sugar
1/3 cup milk
1 1/2 tsp. vanilla
1 egg
1 cup flour
1/2 tsp. salt
1/2 tsp. baking soda
1/4 tsp. cinnamon
3 cups old-fashioned (rolled) oats
1 to 1 1/2 cups raisins
1 cup coarsely chopped pecans or walnuts (optional)

Preheat oven to 375 degrees. Place sheets of foil on counter top for cooling cookies. Beat Crisco, brown sugar, milk, vanilla, and egg in large mixing bowl at medium speed of electric mixer until well blended.

Combine flour, salt, baking soda and cinnamon. Beat into creamed mixture at low speed just until blended. Stir in oats, raisins, and nuts.

Drop rounded tablespoonfuls of dough 3 inches apart onto baking sheets sprayed with cooking spray. Bake one baking sheet at a time at 375 degrees for 10 to 12 minutes or until lightly browned. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely. Yield: about 36 cookies