

Oatmeal Craisin Cookies

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Recipe from: Michelle Day

Here's what you need:

- 3 eggs, beaten
- 1 cup Craisins or raisins
- 1 tsp. vanilla extract
- 1 cup butter, unsalted, at room temperature
- 1 cup brown sugar
- 1 cup sugar
- 3-1/2 cups flour
- 1 tsp. salt
- 1 tsp. cinnamon
- 2 tsp. baking soda
- 2 cups oatmeal

One hour before preparing the cookie dough, place the three beaten eggs, vanilla, and Craisins and let soak for 1 hour.

Preheat oven to 350 degrees. Line a baking sheet with parchment and set aside. In the bowl of a stand mixer cream butter and sugars.

Add the egg and Craisin mixture and mix well.

Combine the flour, salt, cinnamon, and baking soda and add to the butter mixture. Mix until combined.

Add the oatmeal and mix until completely combined.

Using a medium scoop, drop cookies onto baking sheet 2" apart and bake for 8-10 minutes.

Serves approx. 4-6 dozen depending on size