

SANTA'S FAVORITE RAISIN SPICE DROPS

INGREDIENTS:

¾ cup (1 ½ sticks) Butter, softened
2/3 cup firmly packed Brown Sugar
2/3 cup Granulated Sugar
2 Eggs
1 tsp. Vanilla
2 ½ cups Quaker Oats, (quick or old fashioned)
uncooked
1 ¼ cups All Purpose Flour
1 tsp. Cinnamon
½ tsp. Baking Soda
½ tsp. Salt (optional)
¼ tsp. Nutmeg
¾ cup Raisins
¾ cup chopped Walnuts

DIRECTIONS:

1. Heat oven to 350° F.
2. Beat butter and sugars until fluffy.
3. Blend in eggs and vanilla.
4. Add remaining ingredients. Mix well
5. Drop by rounded teaspoon onto ungreased cookie sheet.
6. Bake 8 to 10 minutes or until light golden brown.
7. Cool on wire rack. Store tightly covered. 4 ½ DOZEN