



# Noreen's Kitchen

## Double Raisin Oatmeal

### Lunchbox Cookies

#### Ingredients

2 cups all purpose flour  
3 cups old fashioned oats  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon ground nutmeg

1 cup packed brown sugar  
1 cup granulated sugar  
1 cup (2 sticks) butter, softened  
3 whole eggs  
1 cup dark raisins  
1 cup golden raisins

#### Step by Step Instructions

Preheat oven to 325 degrees.

Combine, flour, spices, baking powder and salt in a bowl, whisking well to combine. Set aside.

Cream butter and sugars together using an electric mixer on medium speed, until light and fluffy.

Add eggs, one at a time, being sure each one is incorporated before adding the next.

Add flour mixture and blend on low speed until well incorporated.

Add oats and blend on low speed to incorporate.

Add raisins and stir briefly on low speed just until mixed in.

Using a 1/4 cup of dough at a time, roll into balls and place on a baking sheet that has been lined with parchment paper. Place cookies approximately 2 inches apart. These will spread during the baking process.

Bake cookies, one sheet at a time until they are lightly browned around the edges and still soft in the center, approximately 18 to 20 minutes.

Remove from oven and allow cookies to cool on the baking sheet for 10 minutes before transferring to a wire rack to cool completely.

**ENJOY!**