

OATMEAL RAISIN COOKIES Crisp or chewy - the choice is yours.

3/4 cup	butter, softened	175 mL
3/4 cup	lightly packed brown sugar	175 mL
1/2 cup	granulated sugar	125 mL
1	egg	1
2 tbsp	water	30 mL
2 tsp	vanilla	10 mL
3/4 cup	ROBIN HOOD All-Purpose Flour*	175 mL
3/4 tsp	baking soda	3 mL
1 tsp	cinnamon	5 mL
3 cups	ROBIN HOOD or OLD MILL Oats	750 mL
1-1/2 cups	raisins	375 mL

CREAM butter, sugars, egg, water and vanilla together on medium speed of electric mixer until light and fluffy.

COMBINE flour, soda and cinnamon. Add to creamed mixture, beating on low speed until blended. Stir in oats and raisins.

DROP dough by heaping tablespoonfuls onto greased baking sheets.

PRESS flat for crisp cookies; leave mounded for chewy cookies.

BAKE at 350°F (180°C) for 12-15 minutes, or until edges are golden brown. Don't overbake. **MAKES ABOUT 30 COOKIES.**

* Or Substitute ROBIN HOOD Whole Wheat Flour

TIP: For a more decadent cookie, replace raisins with 1 cup (250 mL) chocolate chips.