

## holiday oatmeal cookies

*pictured at right and on page 136*

**Marley Israel**, marketing designer  
 “These cookies have become such a custom in my home that I not only bake them, I also give the ingredients as gifts—and my friends and family love them. To create a cookie ‘kit,’ layer dry ingredients in a mason jar, cover the lid with gingham fabric, attach a wooden spoon and a copy of the recipe, and tie with raffia.”

**Prep** 40 minutes plus cooling

**Bake** about 13 minutes per batch

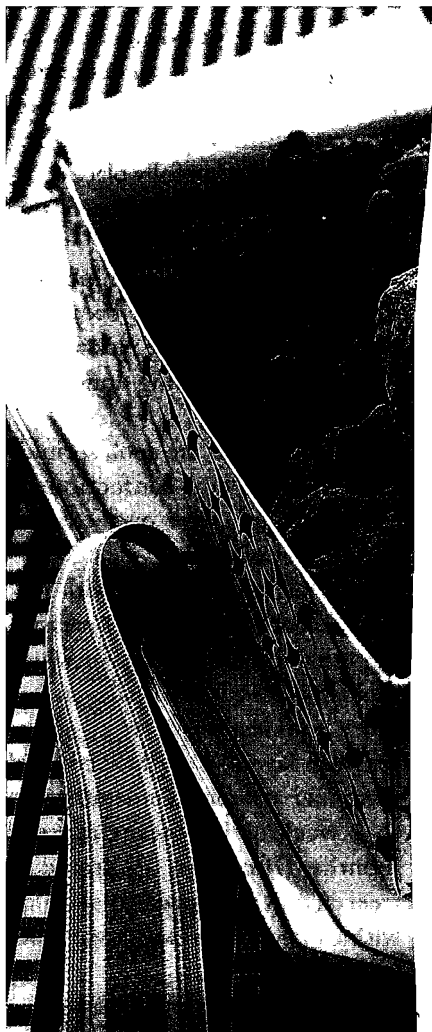
**Makes** about 4 dozen cookies

- 1½ cups all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon salt**
- 1 cup butter or margarine (2 sticks), softened**
- ¾ cup packed brown sugar**
- ½ cup granulated sugar**
- 1 large egg**
- 1 teaspoon vanilla extract**
- 3 cups old-fashioned oats, uncooked**
- 1 cup raisins**
- 1 package (6 ounces) semisweet chocolate chips (1 cup)**

**1.** Preheat oven to 350°F. On waxed paper, combine flour, baking soda, and salt.

**2.** In large bowl, with mixer on medium speed, beat butter and brown and granulated sugars until creamy, occasionally scraping bowl with rubber spatula. Beat in egg and vanilla. Reduce speed to low; gradually beat in flour mixture just until blended, occasionally scraping bowl. With spoon, stir in oats, raisins, and chocolate chips.

**3.** Drop dough by heaping measuring tablespoons, 2 inches apart, on ungreased large cookie sheet. Bake cookies 13 to 15 minutes or until tops are golden. Transfer cookies to wire racks to cool.



**4.** Repeat with remaining dough. Store cookies in tightly covered container at room temperature up to 1 week or in freezer up to 3 months.

» Each cookie: About 115 calories, 2 g protein, 16 g carbohydrate, 6 g total fat (3 g saturated), 1 g fiber, 15 mg cholesterol, 95 mg sodium.