

# SOUR CREAM OATMEAL COOKIES

YIELDS 4 1/2 DOZEN

PREPARATION: 25 MINS

COOKING: 15 MINS

TOTAL TIME: 45 MINS

## INGREDIENTS

¾ CUP BUTTER

2 CUPS BROWN SUGAR

2 LARGE EGGS

¾ CUP SOUR CREAM

1 TSP VANILLA

2 CUPS FLOUR

1 TSP BAKING SODA

2 CUPS ROLLED OATES (RAW)

½ TSP SALT

½ TSP GROUND CINNAMON

1 CUP RAISINS, SEEDLESS

½ CUP CHOPPED NUTS

## DIRECTIONS

1. CREAM BUTTER AND SUGAR UNTIL FLUFFY
2. ADD EGGS, SOUR CREAM AND VANILLA, BEAT WELL
3. STIR TOGETHER THE FLOUR, SODA, SALT, AND CINNAMON AND ADD ALTERNATELY WITH OATES NUTS AND RAISINS
4. BEAT UNTIL SMOOTH
5. DROP BY TEASPOONS ON A GREASED COOKIE SHEET
6. BAKE AT 350 DEGREES CELCIUS ABOUT 15 MINS OR UNTIL COOKIES ARE LIGHTLY BROWN AND FIRM TO TOUCH
7. COOL ON WIRE RACK

