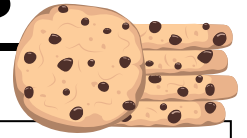


# Oatmeal Raisin Cookies



## INGREDIENTS:



- 1 jar of dry oatmeal raisin mix
- 3/4 cup butter, softened
- 2 eggs, room temperature
- 1 teaspoon vanilla

## DIRECTIONS:



1. Preheat oven to 350°F.
2. In a large mixing bowl, beat together butter and eggs.
3. Add vanilla to butter and egg mixture.
4. Mix the dry ingredients from the jar into the butter and egg mixture until thoroughly combined.
5. Drop rounded tablespoons of cookie batter onto ungreased baking sheet.
6. Bake for 12 to 15 minutes, or until slightly browned.

# Oatmeal Raisin Cookie Jar Mix

## JAR INGREDIENTS:



- 3/4 cup white sugar
- 3/4 cup packed brown sugar
- 1 cup old-fashioned oats
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup raisins
- 1 cup walnuts, coarsely or roughly chopped (optional)

## DIRECTIONS:

1. Combine white sugar, flour, baking powder, and salt, and pour in the bottom of a quart-sized canning jar.
2. Add brown sugar to canning jar, and pack firmly.
3. Carefully add oats to the canning jar.
4. Add raisins to the canning jar.
5. Add chopped walnuts to the canning jar if desired.
6. Close jar lid tightly, decorate as desired, and add a label with instructions for use.