

Soft Chewy Oatmeal Cookies

Ingredients

- 1/2 cup butter (1 stick)
- 1/2 cup firmly packed brown sugar
- 1/2 cup granulated sugar (I did NOT add this)
- 1 egg
- 1 tsp vanilla
- 1 Tbsp milk
- 1 cup sifted all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup quick rolled oats
- 3/4 chocolate chips (or half chocolate chips and half dried cranberries)

Directions

- Cream butter with sugars until smooth. Next add the egg, vanilla and milk. Beat until smooth. Combine the dry ingredients and mix with the wet ingredients. Beat until smooth again. Fold the chocolate chip and the raisins.
- Drop cooking in 2 inches apart on a well greased cookie sheet. Slightly press on each cookie to flatten them. ** I put it in the fridge for about 1 hour.
- I like making large cookies - either 3 or 4 inches - using a large ice cream scoop.
- Preheat oven to 350. Bake to about 10 minutes - before they turn golden brown. Allow to cool at least 5 minutes on the baking sheet before transferring to wire rack.

Just remember not to over bake them. Remove before they turn golden. That's key to keeping them soft.