### **Oatmeal raisin cookies**

### INGREDIENTS:

* 1 cup unsalted butter, softened, OR 1 cup shortening
* 1 cup brown sugar, packed
* 1/2 cup plus 2 tablespoons granulated sugar
* 2 large eggs
* 1 tablespoon vanilla extract
* 1 1/2 cups all-purpose flour
* 3/4 teaspoon salt
* 1 teaspoon baking soda
* 1 teaspoon ground cinnamon
* 1/2 teaspoon freshly grated nutmeg
* 1 1/2 cups raisins
* 3 cups rolled oats

### INSTRUCTION:

**1 Preheat and prep:** Preheat oven to 350°F. Grease two large cookie sheets or line with Silpat or parchment paper.

**2 Combine the butter, sugar and eggs:** In a large mixing bowl, beat butter until creamy. Add the brown sugar and white sugar, beat until fluffy, about 3 minutes. Beat in eggs, one at a time. Add the vanilla extract.

**3 Add the dry ingredients:** Mix flour, salt, baking soda, cinnamon, and nutmeg together in medium bowl. Stir the dry ingredients into the butter-sugar mixture. Stir in the raisins and nuts. Stir in the oats.

**4 Scoop out the dough onto sheets:** Spoon out the dough by large tablespoonfuls onto the prepared cookie sheets, leaving at least 2 inches between each cookie.

**5 Bake the cookies:** Bake until the edges of the cookies turn golden brown, about 10 to 12 minutes. Note that the cookies will seem underdone and lightly colored everywhere but the edges. That's okay, they will firm up as they cool.

**6 Cool, transfer, and store:** Cool 1 minute on cookie sheets. Then carefully remove them, using a metal spatula, to a wire rack. Cool completely. They will be quite soft until completely cooled. Store tightly covered.

**French Ingredients:**

Butter – BEURRE

Brown Sugar – CASSONADE

Sugar – SUCRE

Eggs – OEUFS

Vanilla – VANILLE

Flour – FARINE

Salt – SEL

Baking Soda – BICARBONATE DE SOUDE

Cinnamon – CANELLE

Nutmeg – NOIX DE MUSCADE

Raisins – RAISINS SECS

Oats - AVOINE

**French Verbs:**

Preheat - PRECHAUFFER

Prepare - PREPARER

Combine - COMBINER

Add - AJOUTER

Scoop - RAMASSER

Bake - CUIRE