

Mama's "Ten Gold Medal" Oatmeal Raisin Cookies

Ingredients:

1 cup Butter-flavored Crisco or butter
1¼ cup light brown sugar
½ cup granulated sugar
2 eggs
¼ cup water
1 tsp. vanilla extract
1-2/3 cup flour
1 tsp. Kosher salt
1 tsp. baking soda
3½ cups old-fashioned oatmeal
1 cup raisins (golden preferably)* or dried cranberries or dried cherries
1½ cup chopped pecans
1 heaping tsp. cinnamon
½ tsp. ground nutmeg
½ tsp. allspice

Directions:

Preheat oven to 360°. Beat Crisco* (or butter), sugar and brown sugar until creamy. Add eggs, water and vanilla, and beat well. Sift together flour, salt and soda then add to mixture. Stir in oatmeal and mix well. Add raisins and pecans and stir.

Use approx. 2 tablespoons* of cookie dough and form into ball. Place on cookie sheet 2 inches apart. Bake 12 minutes for a crispy outside and moist inside. Bake at 375° for 9-10 minutes for a crisper cookie. Country cooks make large cookies so this recipe will make about 2 to 3 dozen cookies.

Notes: Mama won many "gold medal" awards at the State Fair for this. (1) The raisins taste better if you place them in a fairly deep bowl and rehydrate them by pouring boiling water over them for about 30-60 minutes (preferably overnight). If not, do that at the start of this recipe and they should be ready about the time they're called for in the recipe. I add a teaspoon of vanilla and a teaspoon of Grand Marnier Liqueur in the water for added flavor. When finished, drain and gently pat dry before adding to recipe. (2) Mom used all Butter-flavored Crisco. Feel free to use all butter. I think the cookies turn out crispier with a chewier middle if you use all Crisco but use half & half each or all butter. See what you like best! (3) I use a standard ice cream scoop so all cookies are the same size.