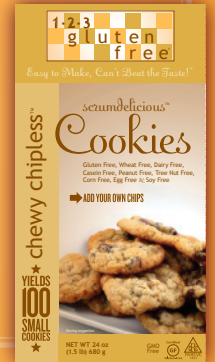


# OATMEAL RAISIN treasures

(This makes a really oatmeally cookie.)



- 1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix
- 2 sticks unsalted butter, unsalted margarine or shortening, softened, but not room temperature
- 2 large eggs, room temperature.
- 3 tsp. water
- ¼ tsp. ground nutmeg
- ½ tsp. ground cinnamon
- 4 cups certified gluten-free rolled oats
- 1½ cups raisins (optional)

- ① Preheat oven to 350° F.
- ② Using a mixer, cream butter in mixer for 3 minutes. Add in ½ cup of Mix. Blend. Add eggs. Beat until well incorporated. Add remainder of Mix, spices and water. Beat until well incorporated.
- ③ Add rolled oats and raisins and blend in by hand. This mix is very thick and you may want to just use your hands to blend in these ingredients.
- ④ Roll dough into balls and then flatten each ball slightly into a disc. Place discs onto Silpat® or parchment-lined cookie sheet. These cookies will not spread very much at all. Bake 10-12 minutes, until edges are golden brown and cookies are very lightly evenly golden brown. Be careful not to overcook the cookies. Baking times may vary with different appliances.
- ⑤ Let cookies rest on baking sheet for 1 minute. Using thin-bladed spatula, transfer the cookies to a cooling rack.

