

## **Soft Oatmeal Cookies**

By Leila Martin

### INGREDIENTS:

1 ½ cup all-purpose flour  
½ tsp baking soda  
1 tsp salt  
¼ tsp nutmeg  
¾ tsp cinnamon  
1 cup butter room temperature  
1 cup sugar  
1 tsp vanilla  
1 egg  
1 ¾ cup “quick” oats  
1 cup nuts – walnuts, pecans  
½ cup raisins – softened in hot water  
1 cup mashed ripe banana

### DIRECTIONS:

Sift dry ingredients together – flour, baking soda, nutmeg, cinnamon.

Separately cream butter, add sugar, mix well, then add egg and vanilla. Beat mixture well.

Add the flour mixture to the creamed butter mixture, then add the quick oats, the mashed banana, raisins and nuts. Stir until blended.

Put pieces of the dough in the shape of a ball that fits in your hand and put it on a greased cookie sheet.

Bake in a 375 degree oven for about 12 minutes.

Let dry on paper towel on a rack. Enjoy and keep smiling!