



***Tony Serrano Century Ride
Oatmeal-Walnut Raisin Cookies***

2 sticks Butter (softened – just set out and let come to room temperature)

1 cup firmly packed Brown Sugar

1/2 cup granulated Sugar

2 Eggs

1 tsp. vanilla

1 1/2 cups all-purpose Flour (plain flour)

1 tsp. Baking Soda

1 tsp. Cinnamon

1/2 tsp. Salt

3 cups Old Fashion Quaker Oats (uncooked)

1 cup Golden Raisins

1 cup English Walnuts (finely chopped)

Pre-heat oven to 350 degrees. Beat together butter and both sugars until creamy. Continue to beat and add next 6 ingredients. Then remove from mixer and stir in oats, raisins and walnuts. Refrigerate cookie dough for 15 minutes (cookie dough will keep in refrigerator in a sealed container 2 weeks or more). Drop by tablespoonfuls on to your cookie sheet – then bake 10-12 minutes (do not over bake unless you like really crunchy cookies). Makes about 4 dozen.

To make bar cookies: Bake 32 minutes in an ungreased 13 x 9 metal baking pan – then cool slightly and cut into desired size.