

Oatmeal Raisin Cookies

INGREDIENTS

1 cup canola oil	1/2 teaspoon salt
1 cup packed brown sugar	1 teaspoon ground cinnamon
2 eggs	1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract	4 cups rolled oats
1 cup all-purpose flour	1 cup raisins
1/2 teaspoon baking soda	

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, mix canola oil, brown sugar, eggs and vanilla until well blended. Combine the flour, baking soda, salt, cinnamon and nutmeg; stir into the sugar mixture. Mix in the oats and raisins last. Drop by rounded spoonfuls onto the prepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

