



# Fitch Hill Inn

*A Bed & Breakfast*

## Julie's Oatmeal Raisin Cookies

- 1 cup butter
- $\frac{3}{4}$  cup brown sugar
- $\frac{3}{4}$  cup Vermont maple syrup
- 2 eggs
- 3 cups rolled oats (not instant)
- 1 tsp baking soda
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp cinnamon
- $1\frac{1}{2}$  tsp vanilla
- $1\frac{3}{4}$  cups flour
- $1\frac{1}{2}$  cups raisins

1. Heat oven to 350°.
2. Cream butter with sugar and syrup.
3. Add eggs, oats, baking soda, salt, cinnamon, vanilla, and flour and mix thoroughly.
4. Add raisins and mix by hand.
5. Drop onto cookie sheet and bake 6 minutes on each rack, bottom rack first. Cookie centers should be just done. Loosen from cookie sheet after a few minutes and allow to cool thoroughly.