



I made oatmeal raisin cookies yesterday. The recipe is one I acquired years ago from a friend at university. They're just sweet enough and a little bit chewy but the best part is that my friend wrote out the recipe for me. I spent over an hour hunting for it on Saturday night. There are loads of oatmeal raisin cookies floating around on the internet and there probably isn't a lot of variation between them but somehow having the recipe in my friend's handwriting makes these ones just a little better. Like I feel a little connection to her even though we haven't been in touch in years. Making up cookies from this recipe reminds me of evenings spent studying, baking, drinking tea and watching *Anne of Green Gables*.



### **Andrea's Oatmeal Raisin Cookies**

Cream together:

1 C unsalted butter

1½ C brown sugar

¼ C sugar

Add:

2 eggs

2½ tsp. vanilla

Combine and add:

1 $\frac{3}{4}$  C flour

$\frac{3}{4}$  tsp baking soda

$\frac{3}{4}$  tsp baking powder

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp cinnamon

$\frac{1}{2}$  tsp nutmeg

Add:

1 C raisins

3 - 3 $\frac{1}{2}$  C old fashioned (large flake) rolled oats.

Drop heaping tablespoons of dough about 3" apart on a greased baking sheet. Bake at 350° for 6 - 9 minutes. Makes about 5 dozen cookies. Excellent with a cup of tea and a good friend.