

Ingredients:



- 1/2 c. butter
- 1/2 c. shortening
- 1 1/4 c. brown sugar
- 1/2 c. white granulated sugar
- 1 tsp. vanilla
- 1 tsp. molasses
- 2 eggs 1 3/4 c. flour
- 1 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 tsp. baking soda
- 1 tsp. salt
- 2 1/2 c. oatmeal
- 8 Oz. of chocolate covered raisins

Directions:

- Cut up the butter into a small saucepan and brown it. Stir it and watch it carefully because one minute you will think it will never brown and then suddenly it will be brown! Don't overdo it!
- Pour the browned butter into a heat proof bowl and add the shortening to it. Stir it until the shortening is melted.
- Next, add the sugar, and stir and melt. The hot butter will caramelize the sugar, giving that delicious flavor to the cookies.
- When the sugar is melted and mixed into the butter, add the eggs, vanilla and molasses. Blend well. Let sit 3 minutes and then blend again.
- Now you are ready to add the dry ingredients. Mix in the flour, spices, salt and baking soda. I mix those with the mixer, but next, when I add the oatmeal, I blend it by hand.
- Finally, fold in the chocolate covered raisins.
- I use my medium cookie scoop to put them on a parchment lined cookie sheet and bake them at 375 degrees for 10 minutes.

Chocolate Covered Raisin Oatmeal Cookies

