



Sammy's Place 420 Oatmeal Raisin Cookies

Homemade oatmeal raisin is one of my favorite cookies to bake and are even better infused with Sammy-Butter. These were a staple in my grandparents' home as my Great grandfather, Henry C Murfey, was one of the first men to help build Quaker Oats. My family took great pride with this, and it is an honor for me to carry on sharing this story with all those who know me.

This recipe that has been passed on to me, I have created my own version using Sammy-Butter as one of the main ingredients. Not only do we all love these homemade cookies, but they are definitely a treat within a treat.

Without any further waiting, let's gather the ingredients and Get Baked with Sammy's Place 420!



Ingredients

- 1 cup softened Sammy-Butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 1 $\frac{1}{2}$ cups flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. salt
- 1 cup raisins
- 3 cups old fashioned Quaker Oats

- Preheat oven to 350° F
- Line baking sheets with parchment paper
- In mixing bowl, beat on low Sammy-Butter, brown sugar, and granulated sugar until creamy
- Add eggs and vanilla, until thoroughly combined
- Add baking soda, cinnamon, salt, and Quaker Oats one cup at a time
- Fold in raisins
- Drop spoonfuls on the parchment paper with 2" of space in between the cookie dough.
- Bake 9-11 minutes, and cool on cooking rack prior to storing.

Store cookies in an airtight container or Ziploc bag. Be sure to label the bag with edible information so as not to get in the wrong hands of unsuspecting individuals such as: kids, elderly, or pets. These will stay fresh for 5-7 days if they last that long. I recommend freezing them in a freezer Ziploc bag and will keep their potency up to 6 months. We hope you enjoy

this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email is at Amy@sammysplace420.org We appreciate your thoughts and feel free to include pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.



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