

Oatmeal Rasin Cookies				
	Pre-heat oven to 350 degrees F			
	Grease two large cookie sheets			
1 cup of butter	Beat butter until creamy	Spoon out dough by tablespoonfuls onto cookie sheet	Bake cookies at for 10-12 minutes, until edges are golden brown	Let cool one minute on cookie sheet. Move to cooling rack until completely cooled
1 cup of brown sugar	Add sugars, beat until fluffy			
1/2 cup plus 2 tablespoons granulated sugar	Beat in eggs, one at a time			
2 eggs	Add vanilla extract			
1 tablespoon vanilla extract				
1 teaspoon baking soda	Mix flour, salt, baking soda, cinnamon, and nutmeg together			
1 1/2 cups all purpose flour	Stir dry ingredients into butter-sugar mixture			
3/4 teaspoon kosher salt	Stir in raisins			
1 teaspoon ground cinnamon				
1/2 teaspoon freshly grated nutmeg				
1 1/2 cups raisins				
3 cups rolled oats				