

## Oatmeal Cookies



1 stick of margarine (1/2 cup)  
1/2-cup packed brown sugar  
1/4-cup sugar  
1 egg  
1 cup rolled oats  
1/4-cup raisins (if you like them)  
1/2-teaspoon vanilla  
1 cup flour  
1/2-teaspoon baking soda

### Day 1:

1. In the bowl of your electric mixer, beat together the margarine and two kinds of sugar until creamy.
2. Add the egg and the vanilla and beat well. Use your arrowhead attachment.
3. Add the flour and baking soda and beat well.
4. With a cooking spoon, stir in the oats. (Add the raisins now, too, if you are using them.)
5. Refrigerate dough overnight.

### Day 2:

6. Preheat oven to 375° F.
7. Form dough into balls about the size of a walnut.
8. Place 2 Tbl. sugar in a custard cup. Dip each cookie into the sugar.
9. Place on ungreased cookie sheet. Bake for 10 to 12 minutes.