Oatmeal raisin cookies

Ingredients:

1/2 cup (1 stick) unsalted butter, softened
1 cup packed light brown sugar
1/4 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups old-fashioned rolled oats
1 cup raisins

Instructions:

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter and sugars until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract.
3. In a medium bowl, whisk together the flour, baking soda, cinnamon, and salt. Gradually add to the wet ingredients, mixing until just combined.
4. Stir in the oats and raisins. The dough will be thick and sticky.
5. Drop rounded tablespoons of dough onto the prepared baking sheets, leaving about 2 inches between cookies.
6. Bake for 10-12 minutes, or until golden brown. Let cool on the baking sheets for a few minutes before transferring to a wire rack to cool completely.

Tips:

- For chewier cookies, chill the dough for 30 minutes before baking.
- If you don't have light brown sugar, you can substitute dark brown sugar for a richer flavor.
- Add a pinch of nutmeg or cardamom to the dry ingredients for a touch of warm spice.
- Toast the raisins for a few minutes before adding them to the dough for a deeper flavor.
- You can also mix in chopped nuts or chocolate chips for a fun twist.