

## Cape Cod Oatmeal Cookies

- 1 1/2 cups flour
- 1/2 tsp. baking soda
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 1 egg, lightly beaten
- 1 cup sugar
- 1/2 cup melted butter
- 1 Tbl. Molasses
- 1/4 cup milk
- 1 3/4 cups uncooked oatmeal
- 1/2 cup raisins
- 1/2 cup chopped nuts (optional but good)

Preheat the oven to 350. Mix the flour, baking soda, cinnamon, and salt together in a large bowl. Stir in remaining ingredients. Arrange by teaspoonfuls on cookie sheets and bake til the edges are brown, about 10-12 minutes.

I scoop the dough with a big melon baller onto a cookie sheet and freeze, then keep in zip lock baggies in the freezer til needed. You don't need to defrost before baking.