Oatmeal Raisin Cookies

- 2 cups Flour
- 1 tsp Ground Cinnamon
- 1 tsp Ground Nutmeg
- 1 tsp Ground Ginger
- Pinch Ground Cloves
- Pinch Cayenne
- ½ Baking Soda
- ½ Salt
- 2 Sticks of butter
- ¾ cup Brown Sugar, packed
- 1 cup Sugar
- 1 lg egg
- 1 tsp Vanilla extract
- 2 ½ cups Quick Cooking Oats
- 1 cup Raisin
- ¼ cup Water

- Combine flour, spices, baking soda and salt.
- Cream butter with sugars until light and fluffy.
- Beat in the egg, then extract and water.
- Slowly beat in flour mixture.
- Stir in oats and raisins.
- Place tablespoon at a time of dough on parchment lined sheet pan, 2 inches apart.
- Bake in a 350° F for approx. 8 to 10 min. or until golden brown in color.