



Oatmeal Cookies

Make these easy Oatmeal Cookies for your kids; with oats, raisins, and nuts, even the big kids will love these.

Ingredients

- 1 cup (2 sticks) + 2 tablespoons butter, room temperature
- $\frac{1}{3}$ cup packed brown sugar
- 1 (13 oz) bag [Pamela's Sugar Cookie Mix](#)
- $\frac{1}{2}$ tablespoons ground cinnamon
- 1 teaspoon mace or allspice (optional)
- 1 large egg, beaten with a fork
- $\frac{1}{4}$ cups gluten-free rolled oats
- $\frac{1}{2}$ cup raisins (optional)
- $\frac{1}{2}$ cup walnuts, chopped (optional)

Directions

Preheat oven to 375° and line two cookie sheets with parchment paper. Set aside.

In the bowl of stand mixer with paddle attachment, mix butter and brown sugar until creamy. Add Sugar Cookie Mix and spices and beat with butter mixture until well blended. Add eggs and mix until combined. Add the oats and mix well again. Add raisins and walnuts, if using, and mix completely.

Drop 12 heaping tablespoon-size scoops of dough onto each cookie sheet. Bake for 12 to 18 minutes, until edges start to brown a little. Before removing cookies, cool completely on pans set on wire racks, or cookies may break.

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