

Good

Carrot Oatmeal Cookies

- ¾ cup butter-flavored all-vegetable shortening**
- 1¼ cups firmly packed light brown sugar**
- 1 egg**
- 2 tablespoons milk**
- 1½ teaspoons vanilla**
- 3 cups quick oats, uncooked**
- 1 cup all-purpose flour**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- Pinch of cinnamon**
- 1 cup raisins**
- 1 cup grated carrots**

Heat oven to 375°F. Combine shortening, brown sugar, egg, milk and vanilla in large bowl.

Beat at medium speed of electric mixer until well blended. Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture at low speed just until blended. Stir in raisins and carrots. Drop by rounded measuring tablespoonfuls of dough 2 inches apart onto greased baking sheet.

Bake one baking sheet at a time at 375°F. for 10-12 minutes, or until lightly browned. Do not overbake. Cool 2 minutes on baking sheet. Cool completely on foil. Makes about 2½ dozen cookies.