

# Oatmeal Rum Raisin Cookies

**2 cups brown sugar (firmly packed)**

**1 cup butter, softened**

**1 cup buttermilk \***

**1 teaspoon vanilla**

**2 ¾ cup flour**

**1 ½ tsps. baking powder**

**½ tsp. salt**

**1 tsp. cinnamon**

**4 cups quick-cooking rolled oats**

**1 ½ cups raisins**

**½ cup rum**

## **Pre-prep**

**Mix rum and raisins and let stand. Can do this days ahead.**

**\*As a substitute for buttermilk, place 1 tbsp. vinegar in a cup and fill to 1 cup with milk, let stand for a few minutes**

**In a large bowl, beat butter and brown sugar until fluffy**

**Add buttermilk and vanilla, blend well**

**Stir in flour, baking soda, cinnamon, and salt. Mix well**

**Stir in oats, mix well**

**Fold in raisins**

**Use tablespoon cookie scoop and place about 2 inches apart onto parchment lined cookie sheet**

**Bake at 350 degrees 10 to 15 minutes, until bottoms are brown**

**Let cool 2 to 3 minutes, transfer to wire racks**

**Makes about 4 dozen**