



Oatmeal Raisin Cookies

3/4 c. butter, softened
3/4 c. xylitol
3/4 c. Sucanat
2 eggs
1 tsp. vanilla extract
1 1/4 c. spelt flour
1 tsp. baking soda
3/4 tsp. ground cinnamon
1/2 tsp. salt
2 3/4 c. rolled oats
1 c. raisins



Preheat oven to 375 degrees. In a large bowl, cream together butter, xylitol, and Sucanat. Beat in the eggs and vanilla until fluffy. Stir together spelt flour, baking soda, cinnamon, and salt. Gradually beat into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 8-10 minutes, or until golden brown. Cool slightly, and removed from sheet to cooling rack. Cool completely.



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