



## CAROLYN'S MARATHON COOKIES

- 1 teaspoon.salt
- 1 teaspoon.baking soda
- 1 1/2 cup plain flour
- 1 cup.butter
- 1/4 cup brown sugar
- 3/4 cup.granulated sugar.
- 2 eggs
- 1 teaspoon.vanilla flavoring
- 1 cup chopped English walnuts
- 2 cups quick cook rolled oats
- 1 cup raisins

- Sift together first 3 dry ingredients. Separately cream butter & gradually add both sugars, creaming until mixture is light. Beat in eggs and vanilla.
- Into butter/sugar./egg/flavoring stir in dry ingredients; add in nuts, oats, raisins and mix well/
- Drop by teaspoon.full onto a buttered cookie sheet, leaving adequate room around each cookie dough "drop" for cookie to melt and spread.
- Bake 10-12 minutes, until LIGHTLY browned around edges. DO NOT OVER BAKE.
- Remove from oven and place baked cookies on rack or cool surface.

Makes 6 dozen.

Adapted from a recipe by Carolyn Morgan.