

Kathy Yaklin's Giant Oatmeal Cookies

1 cup butter
1 cup sugar
1 cup firmly packed dark brown sugar
2 eggs
1 tsp vanilla
1 ½ cup flour
1 tsp cinnamon
2 tsp ground allspice
2 tsp ground cloves
1 tsp ground ginger
½ tsp salt
½ tsp baking soda
3 cups quick cooking oats

Cream butter and sugars until light and fluffy. Beat in eggs and vanilla. Stir together flour, spices, salt and baking soda. Stir flour mixture into butter mixture. Stir in oats. Let dough sit at room temperature for two hours. Drop about ¼ cup of dough at a time onto parchment paper lined cookie sheets. Flatten cookies slightly with bottom of glass or back of a spoon. Bake at 375 for 10 minutes. Do not overbake. Makes 2 dozen giant cookies.