**Spicy Oatmeal Cookies**

**¼ cup margarine ½ cup flour**

**1/3 cup brown sugar ¼ teaspoon baking soda**

**2 tablespoons white sugar ¼ teaspoon all spice**

**½ egg 1/8 tsp salt**

**½ teaspoon vanilla ¾ cup oats**

 **¼ cup chocolate chips or raisins**

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, cream together the butter, brown sugar, and white sugar,
3. Add in eggs, and vanilla until smooth.
4. Combine the flour, baking soda, allspice, and salt; stir into the wet mixture. Stir in the oats and raisins.
5. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake 10 to 12 minutes until light and golden.

Do not overbake. Let them cool for 2 minutes before removing from cookie sheets to cool completely.