



Tip: Freeze drops of cookie dough; when friends come by, bake a sheet of them to fill your house with a heavenly scent.

Lacy Oatmeal Cookies

1½ cups (3 sticks) unsalted butter, at room temperature
1 cup packed light brown sugar
1 cup granulated sugar
1 large egg
1½ tsp. vanilla extract
3 cups old-fashioned rolled oats
1½ cups flour
2½ tsp. baking soda
¾ tsp. salt
1½ cups raisins



1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, with an electric mixer, blend together the butter, brown sugar and granulated sugar. Mix in the egg and vanilla. Stir in the oats, flour, baking soda, salt and raisins.
3. Drop the dough by rounded teaspoon onto the baking sheet, spacing the cookies 2 inches apart (the batter spreads a lot). Bake for 8 to 10 minutes, until lightly browned around the edges. Let cool on the baking sheet for 2 minutes before transferring to a wire rack to cool completely.

Makes 6 dozen cookies

Tasty twists

HAWAIIAN LACE COOKIES

Decrease the oats to 2½ cups. Add ½ cup flaked coconut. Substitute finely chopped dried pineapple for the raisins.

APRICOT-WALNUT LACE COOKIES

Omit the raisins. Instead use ¾ cup chopped walnuts and ¾ cup chopped dried apricots.

CRANBERRY LACE COOKIES WITH LEMON GLAZE

Substitute dried cranberries for the raisins. Make a lemon glaze: Stir together 2 cups sifted confectioners' sugar, 2 tablespoons strained lemon juice and grated zest of ½ lemon. Drizzle glaze lightly over the cookies.

LACY ORANGE FLORENTINES

In a small saucepan, bring ½ cup heavy cream to a simmer. Turn off the heat and stir in 4 ounces semisweet chocolate chips. Stir until smooth. Cool to room temperature, and stir in 4 teaspoons orange liqueur. Refrigerate until it's spreadable, about 2 hours. Bake the cookies as directed, adding 2 teaspoons grated orange zest to the dough. Cool the cookies, then spread them lightly with the chocolate mixture. Refrigerate to set the chocolate.

