



Kevin's Favorite Blueberry Oatmeal Cookies

½ pound (2 sticks) softened butter
1 cup firmly packed brown sugar
½ cup granulated cane sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon maple extract (optional)
1 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt (optional)
½ cup chopped walnuts (sometimes I use more)
3 cups uncooked oatmeal (old fashioned or quick cooking)
1 cup blueberry raisins (sometimes I use more)
1 shot Irish whiskey (sometimes I use more)

1. Heat oven to 350 °F
2. Beat together butter and sugars until creamy
3. Add eggs, vanilla, and maple—beat them senseless
4. Add combination of flour, baking soda, cinnamon, and salt—mix well
5. Stir in oats and berries and nuts—mix well
6. Dollop rounded tablespoons of batter onto ungreased cookie sheets (sometimes I use parchment paper)
7. Bake 10-12 minutes (or until golden brown)
8. Cool for 1 minute on cookie sheet, then move to wire rack
9. Serve with Irish whiskey