

Oatmeal Currant Raisin Cookies

Prep Time: 15 minutes.

Total Time: 30-35 minutes

Cook Time: 10-12 minutes per batch.

1 C unsalted butter, softened.
1 C brown sugar, packed.
1/2 C granulated sugar
2 lg eggs
1 t vanilla extract
1 1/2 C all-purpose flour
1 t baking soda

1/2 t salt
1 t ground cinnamon
3 C old-fashioned rolled oats.
1 C raisins
1/2 C currants
4 T [Oatmeal Raisin-Currant Cookies](#)
tea, placed in a tea bag.

PREHEAT THE OVEN to 350°F. Line baking sheets with parchment paper.

STEEP THE TEA BAGS: In a small bowl steep the Rooibos Vanilla Chai and Currant Tea bags in 1/4 cup of hot water for about 5 minutes. Remove the tea bags and let the tea cool.

CREAM THE BUTTER AND SUGARS: In a large bowl, beat the softened butter, brown sugar, and granulated sugar together until light and fluffy.

ADD EGGS AND VANILLA: Beat in the eggs one at a time, then add the vanilla extract and the cooled tea, mixing until well combined.

COMBINE DRY INGREDIENTS: In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon.

MIX IN DRY INGREDIENTS: Gradually add the dry ingredients to the wet mixture, mixing until just combined.

ADD OATS AND DRIED FRUITS: Stir in the rolled oats, raisins, and currants until evenly distributed.

SCOOP AND BAKE: Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart. Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown.

COOL: Allow the cookies to cool on the baking sheets for several minutes before transferring them to wire racks to cool completely.