

RECIPE

# Oatmeal raisin cookies



Ready in **45-60 minutes**

Makes **40 cookies**

## Ingredients

- 1c unsalted butter, softened
- 1/2c brown sugar
- ¼ plus 2 TBSP granulated white sugar
- 2 eggs
- 1 ½ TBSP Vanilla extract
- 1 ½ c all purpose flour (you can use gluten free)
- 2 pinches salt
- 1 tsp baking soda
- 1 ½ tsp ground cinnamon
- 1c raisins
- 2c rolled oats (don't use instant oats)

## Preparation

1. **Preheat and prepare:** Preheat the oven to 350°F. Grease two large cookie sheets or use a non-stick baking pan.
2. **Combine the butter, sugar and eggs:** In a large mixing bowl, beat until creamy. (a few lumps is ok) Add the sugar, beat until fluffy. Add the vanilla extract.
3. **Prep dry ingredients:** in a medium bowl mix flour, salt, baking soda, and cinnamon. Add the dry ingredients into the wet ingredients. Stir in the raisins and oats.

4. **Scoop out the dough onto sheets:**  
spoon the dough into small blobs and spread slightly with your finger. Leave about 2 inches between cookies.
5. **Bake :** Bake until the edges of the cookies turn golden brown, about 9-10 minutes. (the cookies will seem underdone but they will crisp while cooling.
6. **Cool and Enjoy! .** Carefully remove the cookies , using a spatula, to a plate and let cool completely before eating.. Store in an airtight container at room temp for about a week.