

Oatmeal Raisin Cookies (desserts)

Prep; 15 mins. Cook time: 12 mins. Yields: 24 cookies

Ingredients

1 c. butter, cold
1 1/2 c. brown sugar, packed
1/2 c. granulated sugar
2 eggs
1 T. vanilla extract
2 c. all-purpose flour
1 1/2 c. old fashion oats
1 T. ground cinnamon
1 tsp. salt
1/2 tsp baking soda
10 oz. raisins



Instructions

1. Preheat oven to 350 degrees.

Soften the butter in the microwave for 10-15 seconds.

Combine the butter and both sugars.

Using a standing or hand mixer, beat on medium speed until well combined (about 2-3 minutes, should look like a thick sand texture)

2. Add in the eggs and vanilla extract and beat until incorporated.

In a separate bowl, combine flour, oats, cinnamon, salt and baking soda.

Stir to combine, then slowly add the dry ingredients into the mixing bowl, mix on low speed until a dough forms.

Add in raisins and incorporate.

3. Line a baking sheet with parchment paper.

Use a large cookie scooper to the dough on the baking sheet (about 2 inches apart).

Bake for 11-13 minutes until the center of the cookie is slightly underbaked but not totally gooey.

4. Allow cookies to cool for 10 mins. then transfer to a wire rack.

Store in an airtight container if there are any cookies left.