

oatmeal raisin cookies

PREP TIME 15 minutes

CHILL TIME 20 minutes

COOK TIME 10 minutes

SERVINGS 20 servings

INGREDIENTS

1 cup flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup unsalted butter, melted
3/4 cup brown sugar
1 large egg
1 large egg yolk
2 teaspoons vanilla
1 1/2 cup whole rolled oats
3/4 cup raisins
1/2 cup chopped walnuts (optional)

INSTRUCTIONS

1. Preheat the oven to 180°C. Line baking sheets with parchment paper.
2. Combine the flour, baking soda, baking powder, salt, and cinnamon in a large bowl. In a separate bowl, whisk together the melted butter, sugar, whole egg, egg yolk, and vanilla, whisking vigorously.
3. Stir the wet ingredients into the dry ingredients. Stir in the oats, raisins, and walnuts, folding into a tight batter.
4. Set the dough aside for 20 minutes while the oven preheats. (Note: if your dough seems too wet to become scoop-able, chill it in the fridge for this 20 minutes and it will firm up. If your dough is too crumbly, stir in 2 to 3 tablespoons water.)
5. Use a cookie scoop to divide the dough into 20 tablespoon-sized balls. Roll lightly in barely damp hands to make them round. Spread out onto the prepared baking sheets and bake until puffed, golden, and a touch underbaked-looking, 10-11 minutes.
6. Let cool on the pans for 5 minutes before transferring to a wire rack to cool completely.
7. Enjoy!