

Oatmeal Raisin Cookies

Makes 21 cookies

Ingredients:

- ½ cup (113 g) unsalted butter, softened
- ¾ cup (150 g) packed brown sugar
- 1 large egg
- 2 teaspoons vanilla
- 1 cup (140 g) all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 1 ½ cups old-fashioned rolled oats
- ½ cup raisins



Instructions:

1. Using a stand mixer or electric beaters, cream butter and sugar until fluffy, about 2 minutes. Add egg and vanilla. Beat again until smooth.
2. In a medium bowl, whisk together flour, baking soda, baking powder, cinnamon, and salt. Add dry ingredients to wet and mix just to combine. Mix in oats and raisins. Transfer dough to the bowl you used for the dry ingredients, cover with plastic, and refrigerate for 1 hour.
3. Preheat oven to 350°F. Line a baking sheet with parchment paper. Using a cookie scoop or your hands, place 1 ½ tablespoon portions of dough on the baking sheet about 2 inches apart. Bake for 12 to 14 minutes, until edges are slightly golden and centers are set but still soft. (Cookies will look and feel slightly undercooked but will finish cooking on the pan.) Let cookies sit on baking sheet for 10 minutes; then transfer to a wire rack and finish cooling.

Notes:

- **How to Store Cookies:** Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.
- **How to Freeze Before Baking:** Scoop balls onto a lined baking sheet. Freeze until solid (1-2 hours). Transfer frozen balls into an airtight container. Freeze up to 3 months. To bake from frozen, place frozen balls on baking sheet and bake at 350°F for 14 to 16 minutes.

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