

Oatmeal & raisins cookies

Measurements	Ingredients
260 gr	rolled oats
210 gr	all purpose flour
8 gr	baking powder
6 gr	baking soda
10 gr	cinnamon
200 gr	unsalted butter
6 gr	salt
200 gr	light brown sugar
2	eggs
1	vanilla pods
150 gr	raisins
100 gr	walnuts

Preheat oven to 170 degrees.

Line rimmed 18 by 13-inch baking sheets with parchment paper or silicone baking mats.

In a mixing bowl whisk together flour, cinnamon, baking soda, baking powder and salt, set aside.

In the bowl of an electric stand mixer (fitted with the paddle attachment) mix together butter and brown sugar until combined.

Add in one egg, mix.

Add in the second egg, vanilla seeds and mix.

Add the flour mixture to the butter sugar mixture and mix just until combined.

Mix in oats, raisins and walnuts, toss just until evenly distributed.

Scoop dough out and shape into 1 1/2-inch ball (or 40 grams each), transfer to prepared baking sheet fitting 12 per sheet with a spacing of 2-inches apart.

Bake in preheated oven until golden brown on edges and nearly set (center should look under-baked), about 12 – 14 minutes.

Macros

Fat 8.6 gr

Protein 2.9 gr

Carbs 15 gr

Fiber 1.5 gr

Sugar 3.2 gr

Kcal

144 per serving



prep time
15 min.



cook time
40 min.



serving
32 cookies