

The Best Oatmeal Raisin Cookies

The Best Oatmeal Raisin Cookies Recipe: Soft and chewy on the outside, crispy around the edges, packed with raisins and spice!



Prep Time	Cook Time	Total Time
15 mins	12 mins	27 mins

Course: Cookies Cuisine: American Servings: 45 cookies Calories: 148kcal
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★★★★★
4.92 from 74 votes

Ingredients

- 2 cups [all-purpose flour](#)
- 1 teaspoon [baking powder](#)
- 1 teaspoon [salt](#)
- 1 teaspoon [apple pie spice](#) or 3/4 teaspoon cinnamon + 1/4 teaspoon nutmeg
- 1 1/2 cups unsalted butter, softened (3 sticks)
- 1 cup [granulated sugar](#)
- 1 cup [brown sugar](#)
- 2 large eggs
- 1 teaspoon [vanilla extract](#)
- 3 cups old fashioned oats
- 1 1/2 cups [raisins](#)

Instructions

1. Preheat the oven to 375 degrees F. Line several baking sheets with parchment paper. In a medium bowl, combine the flour, baking powder, salt, and apple pie spice.
2. In another bowl, with [an electric mixer](#), cream the butter and both sugars on high until light and fluffy, about 3-4 minutes. Scrape the bowl with a spatula, then beat in the vanilla and eggs. Turn the mixer on low and slowly add in the flour mixture. Scrape the bowl again then turn the mixer on low and mix in the oats and raisins.
3. Using a [1 1/2 tablespoon cookie scoop](#), scoop the dough into equal portions and spread the balls out two inches apart on the prepared cookie sheets.
4. Bake for 12-14 minutes, until slightly golden around the edges. Cool for 5 minutes on the baking sheets before moving.

Notes

Really, that much butter? Yes guys, really. There's a lot of grain in this recipe when you combine the wheat flour and oats. Therefore it takes an ample amount of butter to ensure the cookies aren't dry. Plus, this recipe makes 45 good-sized cookies. Don't stress, just add the butter.

For thicker **puffier cookies**, chill the dough for 30-60 minutes, then bake for 15+ minutes.

If your oven tends to run too hot (and your cookies usually flatten out) chilling the dough is also a good idea!

Nutrition

Serving: 1cookie | Calories: 148kcal | Carbohydrates: 21g | Protein: 1g | Fat: 6g | Saturated Fat: 4g | Cholesterol: 24mg | Sodium: 58mg | Potassium: 85mg | Fiber: 1g | Sugar: 9g | Vitamin A: 200IU | Vitamin C: 0.2mg | Calcium: 16mg | Iron: 0.7mg

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