

Oatmeal Raisin Cookies

Posted by Elise on Mar 17, 2008

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So, my favorite cookies in the whole wide world are these oatmeal raisin cookies. Could be because my grandmother used to bake them with me when I was little. I got to lick the bowl (they don't let kids do that any more because of the raw eggs, a shame), a privilege we kids fought over. Whoever helped with the cooking got first dibs, so guess who was the first to volunteer to help?

Oatmeal Raisin Cookies Recipe



My grandmother used shortening, not butter, when making these cookies. These days I almost always use butter. Either will do; the shortening cookies I think tend to be a bit chewier. By the way, if you make the cookies extra large, they will be chewier, just cook them longer (20 min instead of 10).

Do not overbake these cookies. The edges should be brown, but the rest of the cookie should be very light in color.

INGREDIENTS

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- 1 cup (1/2 pound or 2 sticks) unsalted butter, softened, OR 1 cup shortening
- 1 cup brown sugar, packed
- 3/4 cup granulated sugar
- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon freshly grated nutmeg
- 1 teaspoon cinnamon
- 2 large eggs, well beaten
- 1 Tbsp vanilla
- 3 cups rolled oats (We use Quaker Quick or Old Fashioned. Do NOT use

instant.)
1 1/2 cups raisins
1/2 cup chopped walnuts (optional)

METHOD

- 1** Pre-heat oven to 350 degrees. Grease two large cookie sheets or line with Silpat, parchment paper or waxed paper.
- 2** In a large mixing bowl, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes. Beat in eggs. Add vanilla.
- 3** Mix flour, salt, baking soda, cinnamon, and nutmeg together in medium bowl. Stir dry ingredients into butter-sugar mixture. Stir in raisins and nuts. Stir in oats.
- 4** Spoon out dough by large tablespoonfuls onto prepared cookie sheets, leaving at least 2 inches between each cookie.
- 5** Bake until cookie edges turn golden brown, 10-12 minutes. Cool 1 minute on cookie sheets. Then carefully remove them, using a metal spatula, to a wire rack. Cool completely. They will be quite soft until completely cooled. Store tightly covered.

Makes about 2 dozen cookies.

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Links:

[Video for making oatmeal raisin cookies with agave](#) from Deb of Altered Plates

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