



OATMEAL RUM RAISIN COOKIES

Have your booze and eat it, too! You'll need a bit of patience with these cookies—the longer the raisins soak, the better. If you want to make regular oatmeal raisin cookies, soak the raisins in warm water for 10 to 15 minutes to plump them up. Or skip the raisins entirely and use chocolate chips!

INGREDIENTS

- $\frac{3}{4}$ cup (112 g) raisins
- $\frac{1}{4}$ – $\frac{1}{2}$ cup (60–120 ml) golden, dark, or spiced rum
- 1 cup (120 g) all-purpose flour
- $\frac{1}{2}$ tsp (3 ml) baking soda
- $\frac{1}{2}$ tsp (3 ml) salt
- $\frac{3}{4}$ tsp (4 ml) ground cinnamon
- $\frac{1}{2}$ cup (115 g) unsalted butter, softened
- $\frac{1}{2}$ cup (100 g) granulated sugar
- $\frac{1}{2}$ cup (100 g) brown sugar, packed
- 2 tsp (12 ml) molasses
- 1 egg, room temperature
- 1 tsp (6 ml) vanilla extract
- 1 $\frac{1}{2}$ cups (135 g) quick-cooking oats

High-altitude: Add 1 Tbsp flour. Reduce granulated and brown sugars by $\frac{1}{2}$ Tbsp each.

