

Oatmeal Raisin Cookies

Ingredients

- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 2 $\frac{3}{4}$ cups rolled oats
- 1 cup raisins
- 1 cup chopped walnuts

Instructions

1. Preheat oven to 375 °F. Line cookie sheets with parchment or silicone liners.
2. Toast walnuts in preheated oven for 5-7 minutes, or until fragrant. Let cool.
3. Cream butter, white sugar, and brown sugar until smooth. Beat in eggs and vanilla until fluffy.
4. Mix flour, baking soda, cinnamon, and salt. Gradually add to butter mixture. Stir in oats, raisins, and walnuts.
5. Drop teaspoonfuls of dough onto prepared sheets.
6. Bake 8-10 minutes, or until golden brown, rotating sheets halfway through.
7. Let cookies rest on sheets for 1-2 minutes before transferring to a wire rack to cool completely.