

OATMEAL RAISIN COOKIES

dessert mix

Our **Oatmeal Raisin Cookie** mix is a timeless blend of hearty textures and warm, nostalgic flavors, making it the perfect treat for any occasion. The soft, spiced cookie base, elevated by the rich sweetness of raisins, a touch of cinnamon, and freshly grated nutmeg, combines beautifully with the earthy crunch of walnuts and the wholesome chew of old-fashioned oats.

This classic mix invites endless possibilities—add a handful of shredded coconut for a tropical flair, drizzle with honey for extra sweetness, or swap walnuts for pecans to suit your taste.

Whether you're baking for a comforting family dessert or sharing a homemade gift, our **Oatmeal Raisin Cookie** mix brings a touch of warmth and love to every bite.

INGREDIENTS

- 1 cup dark brown sugar
- 1/2 cup plus 2 tablespoons granulated sugar
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1 1/2 cups raisins
- 3 cups oat fashioned oats
- 1/2 cup chopped walnuts

INSTRUCTIONS

1. Layer the ingredients in order.

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INGREDIENTS

- 1 Simple Jars Oatmeal Raisin Cookies mix
- 1 Tablespoon vanilla
- 1 cup butter
- 2 eggs

INSTRUCTIONS

1. Preheat the oven to 350°.
2. Mix all ingredients in a large bowl.
3. Drop spoonfuls onto prepared cookie sheets.
4. Bake for 10 minutes, or until golden.