

## Big and Chewy Oatmeal-Raisin Cookies

Makes about 18 large cookies

If you prefer a less sweet cookie, you can reduce the granulated sugar to 3/4 cup, but you will lose some crispness. Do not over-bake these cookies. The edges should be brown, but the rest of the cookie should be very light in color.

1 1/2 cups (7 1/2 ounces) unbleached all purpose flour  
1/2 teaspoon table salt  
1/2 teaspoon baking powder  
1/4 teaspoon freshly grated nutmeg  
16 tablespoons (2 sticks) unsalted butter, softened  
1 cup packed (7 ounces) light brown sugar  
1 cup granulated sugar  
2 large eggs  
3 cups (9 ounces) old fashioned oats  
1 1/2 cups raisins (optional)

1. Adjust the oven racks to the upper middle and lower middle positions and heat the oven to 350 degrees. Line 2 large baking sheets with parchment paper. Whisk the flour, salt, baking powder, and nutmeg together in a medium bowl; set aside.
2. In a stand mixer fitted with the paddle attachment, beat the butter and sugars at medium speed until light and fluffy, about 2 minutes. Add the eggs, one at a time, and mix until combined, about 30 seconds.
3. Decrease the speed to low and slowly add the dry ingredients until combined, about 30 seconds. Mix in the oats and raisins (if using) until just incorporated.
4. Divide the dough into 18 portions, each a generous 2 tablespoons, and roll them between your hands into balls about 2 inches in diameter. Place the dough balls on the prepared baking sheets, spacing them about 2 inches apart.
5. Bake switching and rotating the sheets halfway through the baking time, until the cookies turn golden brown around the edges, 22 to 25 minutes. Cool the cookies on the baking sheets for 2 minutes, using a wide metal spatula, transfer the cookies to a wire rack and cool to room temperature.