Oatmeal Raisin Cookies

By Bev on July 30, 2002







Photo by Mary Ellen #3



Prep Time: 15 mins Total Time: 26 mins Yield: 36 cookies

About This Recipe

"You've made oatmeal-raisin cookies before, so why try these? Because they're moist, chewy and loaded with raisins - and they're better than any you've tried before! From Cuisine Magazine"

Ingredients

Whisk together and set aside

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon kosher salt

Cream wet ingredients

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 cup dark brown sugar, firmly packed
- 2 large eggs
- 2 teaspoons vanilla

Then stir in

- 3 cups oats (not instant)
- 1 1/2 cups raisins

Directions

- 1. Preheat oven to 350°.
- 2. Whisk dry ingredients; set aside.

Oatmeal Raisin Cookies (cont.)

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Directions

- 3. Combine wet ingredients with a hand mixer on low.
- 4. To cream, increase speed to high and beat until fluffy and the color lightens.
- **5.** Stir the flour mixture into the creamed mixture until no flour is visible.
- **6.** (Over mixing develops the gluten, making a tough cookie.) Now add the oats and raisins; stir to incorporate.
- 7. Fill cookie scoop with dough.
- **8.** (Use a #40 cookie scoop; it measures 2 tablespoon of dough) Press against side of bowl, pulling up to level dough.
- 9. Drop 2-inches apart onto baking sheet sprayed with nonstick spray.
- **10.** Bake 11-13 minutes (on center rack), until golden, but still moist beneath cracks on top.
- **11.** Remove from oven; let cookies sit on baking sheet for 2 minutes before transferring to a wire rack to cool.

Nutrition Facts		Amount Per Serving	% Daily Value
		Total Fat 6.3g	9%
Serving Size: 1 (1705 g) Servings Per Recipe: 1		Saturated Fat 3.5g	17%
Amount Per Serving	% Daily Value	Cholesterol 23.8mg	7%
Calories 188.5		Sugars 15.1 g	
Calories from Fat 57	30%	Sodium 100.9mg	4%
		Total Carbohydrate 30.3g	10%
		Dietary Fiber 1.7g	7%
		Sugars 15.1 g	60%
		Protein 3.5g	7%

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