



Oatmeal Cookies

Crunchy around the edges, softer in the center, these oatmeal cookies feature the nutty taste and nubby texture of oats.

Our guarantee: These cookies will be mildly crunchy around the edge, softer in the center, and very mildly spiced; oats are the star. They'll be 1/4" thick and 2 1/2" to 3" wide when scooped in 1 1/4" balls.

- 1/4 cup (4 tablespoons) unsalted butter
 - 1/4 cup vegetable shortening
 - 1/2 cup light brown sugar
 - 1/4 cup granulated sugar
 - 1 teaspoon vanilla extract
 - 1 1/4 teaspoons ground cinnamon
 - 1/8 teaspoon ground nutmeg
 - 1/2 teaspoon salt
 - 1 teaspoon cider or white vinegar*
 - 1 large egg
 - 1/2 teaspoon baking soda
 - 3/4 cup King Arthur Unbleached All-Purpose Flour
 - 1 1/2 cups rolled oats, quick cooking or old-fashioned
 - 1 cup golden raisins, optional; or Jammy Bits*
- *See "tips," below.



AT A GLANCE

PREP

12 mins. to 15 mins.

BAKE

12 mins. to 14 mins.

TOTAL

24 mins. to 29 mins.

YIELD

22 cookies without raisins, 24 cookies with raisins.

Directions

1. Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets, light-colored preferred.
2. Beat together the butter, shortening, sugars, vanilla, cinnamon, nutmeg, salt, and vinegar until fairly smooth; a few tiny bits of butter may still show.
3. Beat in the egg, again beating until smooth.
4. Add the baking soda and flour, beating until well incorporated.
5. Add the oats (and raisins), stirring to combine.
6. Drop the dough in 1 1/4" balls onto the prepared baking sheets; a tablespoon cookie scoop works well here. If you're measuring, this is about 2 level tablespoons (using a tablespoon measure, not a dinner spoon). Space the cookies 2" apart; they'll spread.
7. Bake the cookies for 12 to 14 minutes, reversing the pans halfway through (top rack to bottom, bottom to top). For softer cookies, bake the lesser amount of time; for crunchier, the longer amount. At 12 minutes, especially if you're baking on a dark pan without parchment, a few of the cookies on the edge should just barely be showing a pale brown around their edges. At 14 minutes, they should be starting to color all over.
8. Remove the cookies from the oven, and let them cool right on the pan.

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9. Yield: 22 to 24 cookies.

Tips from our bakers

- Jammy Bits, sweet, soft little morsels of fruit purée, come in six true-fruit flavors: raspberry, blueberry, strawberry, orange, apricot, and peach.
- While it's easier to beat butter that's at cool room temperature, it's not necessary to wait for it to warm up if you've taken it straight from the fridge. You'll just need to beat it a bit longer.
- Substitute butter for the vegetable shortening, if desired; the texture of the cookies will be a slight bit cakier.
- For round, symmetrical cookies, be sure to leave 2" between them on all sides. This is sufficient room that they won't spread and touch one another.
- If your baking sheets are dark/black, shorten the baking time by a minute or so. If you use air-insulated cookie sheets (which we don't recommend), increase the baking time by a couple of minutes.
- If you're a fan of salty/sweet, the merest sprinkle of salt (extra-fine preferred) atop the just-baked cookies brings their flavor over the top.
- *Why vinegar in a cookie recipe? It helps cut the sweetness and also gives your baking soda a bit of a boost. Mystery solved!