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Chewy Oatmeal Raisin Cookies



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Everyday Food editor Sarah Carey shows you how to perfect this classic cookie using a back-to-basics approach to baking. Try it with raisins OR chocolate chips!

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Everyday Food, September 2008

Prep Time
10 minutes

Total Time
30 minutes, plus
cooling

Yield
Makes 24

Ingredients

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- 1 1/2 cups old-fashioned rolled oats (not quick-cooking)
- 1/2 cup all-purpose flour, (spooned and leveled)
- 1/2 cup raisins
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, room temperature
- 1/2 cup packed dark-brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract

Directions

1. Preheat oven to 350 degrees. In a medium bowl, whisk together oats, flour, raisins, baking soda, and salt; set aside. Using an electric mixer, beat butter and sugars until light and fluffy, scraping down bowl as necessary. Add egg and vanilla; beat until combined. Gradually add oat mixture; beat just until combined.

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2. Drop dough by rounded tablespoonfuls, 2 inches apart, onto two baking sheets. Bake until cookies are golden brown but still soft, 12 to 16 minutes, rotating sheets halfway through. Cool 5 minutes on sheets; transfer cookies to a wire rack to cool completely.

Variations

To make the Oatmeal Craisin Cookies as seen on "The Martha Stewart Show," substitute 1/2 cup dried cranberries (Craisins) for 1/2 cup of raisins.

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1 of 6



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RECIPE REVIEWS

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JoAnn Tamburrelli

7 Mar, 2013

This is a perfect recipe!!! I even substituted quick oats and it worked beautifully. I will try it next time with old fashioned oats.

marilynnes

24 Jan, 2013

Yummy cookie. I added white and dark chocolate, craisins, and 1 tsp cinnamon (good call Ginabooh). Baked 12 minutes. Perfect.

Ginabooh

19 Oct, 2012

Tastes delicious but all the raisins stayed in the middle and the cookie was flat and very very big!! I added cinnamon and it tasted divine! Would recommend!

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