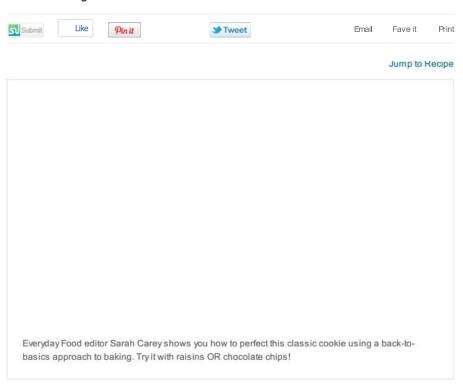
Enter a search term

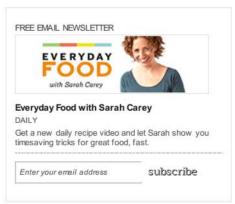
search

FOOD ENTERTAINING HOLIDAYS WEDDINGS CRAFTS HOME & GARDEN PETS WHOLE LIVING TELEVISION SHOP

Home Page » Food » Chew y Oatmeal Raisin Cookies

# Chewy Oatmeal Raisin Cookies







Everyday Food, September 2008

**Total Time Prep Time** Yie ld 30 minutes, plus cooling 10 minutes Makes 24

# Ingredients

Add to Shopping List

- 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

#### WE ALSO LOVE

## 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.

FROM OUR SPONSOR

Pin to Win! Share your favorite Crocs look on pinterest for a chance to win \$500 in prizes! Enter now



### Chewy Oatmeal Raisin Cookies - Martha Stewart Recipes

2. Drop dough by rounded tables poonfuls, 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.

#### EVERYDAY FOOD WITH SARAH CAREY

1 of 6









Lemon Curd

Avocado Citrus Salad

Lemony Pasta with Goat...

Citrus Shrimp Salad

add a review RECIPE REVIEWS

JoAnn Tamburrelli

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 Ginaboooh). Baked 12 minutes. Perfect.

Ginaboooh 19 Oct, 2012

Tastes delicious but all the raisins stayed in the middle and the cookie was flat

and very very very big!! I added cinnamon and it tasted divine! Would

reccomend!

see more reviews



## Chair City Meats: Wholesale Beef & Pork

The first step to any good feast is getting quality meat! Shop @ 766 West Broadway Gardner, MA 01440

chaircitymeats.com

Follow Martha on Twitter

588.663 Likes Like Martha on Facebook Google+ Add Martha to Circles Pinterest Follow Martha on Pinterest The Martha Blog Read It Now

Subscribe to our magazines and save!







Give a Gift Subscription Today!

Food | Entertaining | Holidays | Crafts | Home & Garden | Pets | Community | Shop | Television | Radio | Blogs | Martha Stewart Living | BROWSE THIS SITE

Everyday Food | Sw eepstakes & Promotions

MarthaStewart.com | MarthaStewartWeddings.com | WholeLiving.com | Emerils.com OUR SITES

MOBILE Martha's Everyday Food iPhone App

HELP Frequently Asked Questions | Contact Us | Sitemap CORPORATE Investor Relations | Public Relations | Community Relations | Martha Stewart Foundation | International | Careers | Privacy Policy | Terms of Use PARTNERS WeddingWire.com Pingg.com Ziplist.com ADVERTISING MSLO Media Kit | MSLO Ad Portal SUBSCRIPTIONS Magazine Subscription Center | Martha Stewart Living | Weddings | Whole Living | Email New sletters

© 2013 Martha Stew art Living Omnimedia, Inc. All rights reserved.