

Starbucks Outrageous Oatmeal Cookies

By Chef Amfox on www.food.com



1 1/2 cups old fashioned oats (not quick cooking)
1/2 cup all-purpose flour
1/4 cup dark raisin
1/4 cup golden raisin
1/4 cup dried cranberries
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
6 tablespoons butter, at room temperature
1/2 cup dark brown sugar, packed
1/4 cup granulated sugar
1 large egg
1/2 teaspoon ground cinnamon
1 teaspoon vanilla
4 tablespoons dark raisins, for topping
4 tablespoons golden raisins, for topping

Directions:

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1. Preheat oven to 350°F.
2. Blend oats, flour raisins, cranberries, baking powder, baking soda, and salt; set aside.
3. Beat butter and sugars until light and fluffy. Add egg, cinnamon, and vanilla; beat until combined.
4. Gradually add oat mixture to butter mixture; beat until combined.
5. Combine raisins for topping in separate bowl and set aside.
6. Drop dough by rounded tablespoons, 2 inches apart onto two lightly greased baking sheets.
7. Place 1 mounded tsp of raisins on top of dough.
8. Bake about 12-16 minutes, until cookies are golden brown, but still soft. Cool on sheets before serving.

Nutritional Facts

Serving Size: 1 (27 g)

Servings Per Recipe: 24

Amount Per Serving: Calories 102.4 Calories from Fat 31 Total Fat 3.4 g Saturated Fat 1.9 g Cholesterol 15.3 mg Sodium 96.0 mg Total Carbohydrate 17.1 g Dietary Fiber 0.9 g Sugars 10.3 g Protein 1.4 g