

Chewy Oatmeal Raisin Cookies

Yield: 20-22 cookies

Whisk together and set aside:

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

Cream wet ingredients:

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

Then stir in:

- 1 1/2 cups oats (not instant)
- 1 cup Bath Farms Fancy Mixed Raisins (You can use regular, but these ones are soooooo yummy)

Directions:

1. Preheat oven to 350°.
2. Soak the Raisins in hot water. Set aside for 10 minutes. Then drain.
3. Whisk dry ingredients; set aside.
4. Combine wet ingredients with a hand mixer on low.
5. To cream, increase speed to high and beat until fluffy and the color lightens.
6. Stir the flour mixture into the creamed mixture until no flour is visible. (Over mixing develops the gluten, making a tough cookie.)
7. Now add the oats and raisins; stir to incorporate.
8. Scoop out roughly 1 1/2 Tablespoons of batter and pat into a ball. (Just take your tablespoon and scoop out a large overflowing amount.)
9. Drop 2-inches apart onto baking sheet sprayed with nonstick spray.
10. Bake 11-14 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.

Nutritional Facts for Oatmeal Raisin Cookies (21 cookies, 1 cookie per serving)

Calories: 145

Fat: 5g

Saturated fat: 3g

Protein: 2g

Carbohydrate: 24g

Sodium: 92mg

Fiber: 1g

Cholesterol: 20mg

Sugar: 15g

Iron: 4%

Calcium: 1%

Vitamin A: 3%

Vitamin C: 0%