

Oatmeal Raisin Cookies

Makes about 48 cookies

1 ½ cups (187 grams) all-purpose flour
1 tsp. (5 ml) baking soda
1 tsp. (5 ml) ground cinnamon
½ tsp. (2.5 ml) salt
3 cups (270 grams) rolled oats (not instant)
1 cup (150 grams) raisins
1 cup (226 grams) unsalted butter – softened
¾ cup (150 grams) brown sugar
½ cup (100 grams) white sugar
1 tsp. (5 ml) vanilla extract
2 eggs – room temperature

Heat your oven to 350 degrees F (176 C) and line two cookie sheets with parchment paper or silicon mats.

Whisk the flour, baking soda, cinnamon and salt in a bowl and set aside.

In another bowl cream the softened butter with the sugars until you have a uniform cream. Add the vanilla and mix in. Add the eggs and beat in.

Add the flour mixture and beat only to incorporate. Do not overbeat. Add the oats and raisins and beat to incorporate. Again, do not overbeat.

Spoon the dough onto the baking sheets leaving an inch between each cookie. Bake the cookies for 8 to 10 minutes – until lightly browned. The cookies will harden as they cool.

Remove the baking sheet from the oven and place it on a cooling rack for about five minutes. Remove the cookies and place them on a cooling rack and cool down completely. Store in an airtight container for up to two weeks. You can also freeze them for up to two months.