

Oatmeal Raisin Cookies

INGREDIENTS

3/4 cup butter, softened
1 cup brown sugar
1/2 cup granulated sugar
1/2 tsp cinnamon
1 tsp baking powder
1/4 tsp baking soda
2 eggs
1 tsp vanilla
1 3/4 cups flour
2 cups rolled oats
1 cup raisins

TOOLS NEEDED

Stand Mixer w/ paddle attachment
Baking Sheets
1/4 cup ice cream scoop with trigger release (optional)

DIRECTIONS

Preheat oven to 375 degrees.

Cream butter and both sugars in mixer on medium speed.

Add cinnamon, baking powder and baking soda.

Scrape sides of mixing bowl. Add in eggs and vanilla on low speed.

Add in flour slowly, mixing until combined. Add in oats.

Mix in raisins, being careful to not over work the dough.

Scoop onto baking sheets, leaving 2-inch gap between cookies.

Bake for 8-10 minutes until edges are golden. Allow to cool for 1 minute.

Transfer to cooling rack.

Superhero Tip: Add 1 cup of chocolate chips with raisins.

Second ***Superhero Tip:*** Leave out the raisins. Melt some chocolate chips and dip the bottom of the cooled cookies into the chocolate. Place on parchment paper until chocolate sets.

Shank You Very Much

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