



Perfect Oatmeal Raisin Cookies

Everyone should have three cookie recipes in their repertoire, chocolate chip, butter, and oatmeal. Here are two versions of oatmeal for you to try.

Yield: about 2 dozen cookies

Preheat oven to 350°F

Line two baking sheets with parchment paper.

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| 2 cups | all-purpose flour |
| 1/2 tsp | baking soda |
| 1/2 tsp | salt |
| 1/2 tsp | ground cinnamon |
| 1 cup | unsalted butter, softened |
| 1 tsp | pure vanilla extract |
| 1-1/2 cups | brown sugar, packed |
| 1 large | egg |
| 1/4 cup | hot water |
| 3 cups | rolled oats (not quick/instant) |
| 1 cup | raisins and or chocolate chips |

1. In a small bowl, whisk flour, baking soda, salt and cinnamon. Set aside.
2. In mixing bowl, fitted with paddle attachment cream butter, and sugar until light. Add vanilla and egg. Add hot water to the bowl with the mixer on low speed.
3. Add dry ingredients slowly and mix only until well combined.
4. Add rolled oats until well combined.
5. Add raisins or chocolate chips. (I like to divide the dough into two and add 1/2 cup of chips to one half and 1/2 cup of golden raisins to the other half), stir with a wooden spoon until well combined.
6. Using a #20 scoop, scoop the dough, onto prepared baking sheets. Bake until golden, about 14-18 minutes. Let them cool on the cookie sheets for 10 minutes before removing to a cooling rack. Repeat with the remainder of the dough.