



Oatmeal Raisin Cookies



This is the recipe I created for The Walt Disney Co. You can use chocolate chips instead of the raisins for a different cookie.

Yield: 2-1/2 dozen
Preheat oven to 375°F

1 cup	unsalted butter, softened
1-1/4 cups	brown sugar, packed
1/2 cups	granulated sugar
2 large	eggs
2 tbsp	whole milk
2 tsp	pure vanilla extract
1-3/4 cups	all-purpose flour
1 tsp	soda
1/2 tsp	salt
2-1/2 cups	oatmeal
1 cup	raisins

1. In a mixing bowl fitted with paddle attachment, beat butter and sugars until creamy, add eggs, milk, and vanilla. Mix until well blended.
2. Add the flour, soda and salt. Mix well. Fold in the oatmeal, and raisins.
3. Using a #24 disher, scoop and press down the mounds.
4. Bake for 9-10 minutes.