

Oatmeal Raisin Cookies

Yield: Three dozen

Ingredients:

½ cup (1 stick) PLUS 6 tablespoons
unsalted butter, softened
¾ cup packed brown sugar
½ cup granulated sugar
2 large eggs
2 teaspoons vanilla
1 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon kosher salt
3 cups old fashioned oats
1 cup golden raisins
1 ½ cups chopped pecans or walnuts



- Step 1:** Preheat oven to 350° F. Prepare two baking sheet pans lined with parchment paper. Using a stand mixer, beat together brown and granulated sugars and butter until light and creamy (about 5 minutes). Add the eggs, one at a time, and scrape down the side of the bowl after each addition. Add vanilla and beat until incorporated.
- Step 2:** In a medium bowl whisk together flour, baking soda, cinnamon and salt. Add the flour mixture to the butter and eggs and stir but don't overmix. Add the oats, raisins and nuts. Stir until just combined.
- Step 3:** Scoop mounds onto baking sheet pan leaving space in between to spread. Using wet fingers, gently press the mounds down a bit so they spread better.
- Step 4:** Bake for 8 – 10 minutes or until the edges are golden brown. Let cool completely before serving or storing them in an air-tight container.