

OATMEAL RAISIN COOKIES

ROLLED OATS / CINNAMON / CHEWY CENTERS

BATCH PROCESS + COOKIE SECTION

48 COOKIES / 350 F / 8-10 MIN

01 / MATERIALS

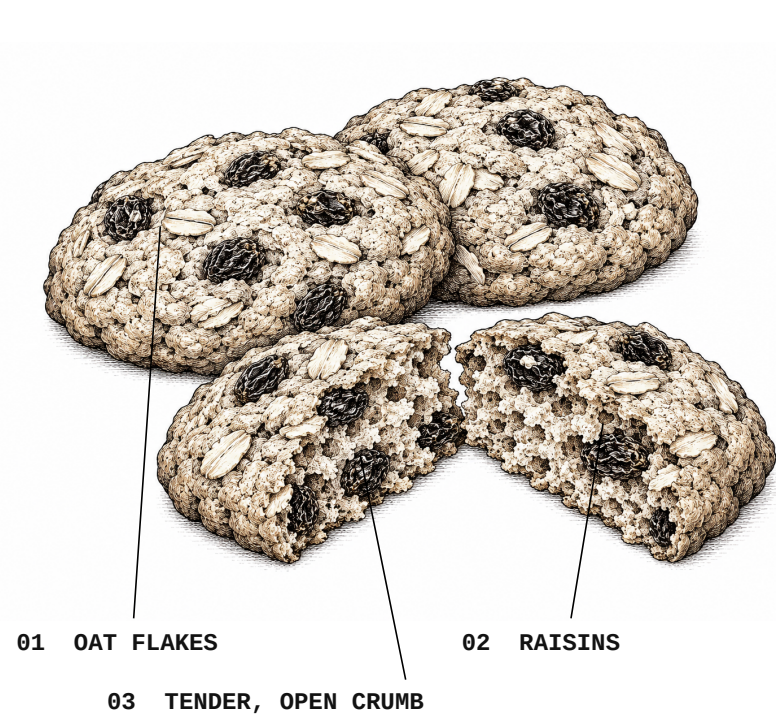
- ☐ 14 TBSP BUTTER, SOFTENED
- ☐ 3/4 C BROWN SUGAR, PACKED
- ☐ 1/2 C GRANULATED SUGAR
- ☐ 2 EGGS
- ☐ 1 TSP VANILLA
- ☐ 1 1/2 C ALL-PURPOSE FLOUR
- ☐ 1 TSP BAKING SODA
- ☐ 1 TSP GROUND CINNAMON
- ☐ 1/2 TSP SALT (OPTIONAL)
- ☐ 3 C OATS, QUICK OR OLD-FASHIONED
- ☐ 1 C RAISINS

14 TBSP = 1/2 C + 6 TBSP

EQUIPMENT

MIXER + BOWL / COOKIE SHEETS
TABLESPOON / COOLING RACK

02 / COOKIE ANATOMY



BAKE CHECK

350 F / 8-10 MINUTES PER BATCH
REMOVE WHEN LIGHT GOLDEN.
REST ON SHEET 1 MINUTE.

COOL FULLY; STORE TIGHTLY COVERED.

03 / PROCESS FLOW

01 HEAT + CREAM

Preheat oven to 350 F. Beat softened butter + both sugars until creamy.



02 ADD WET INGREDIENTS

Beat in eggs and vanilla until evenly combined.



03 BLEND DRY INGREDIENTS

Combine flour, soda, cinnamon + salt. Mix dry blend into the wet mixture.



04 FOLD + PORTION

Mix in oats + raisins. Drop rounded tablespoons onto ungreased sheets.



05 BAKE EACH BATCH

Bake 8-10 minutes at 350 F, until lightly golden.



06 SET + COOL

Rest 1 minute on sheets, then transfer to a rack to cool completely.