



The Ultimate Oatmeal Raisin Cookies

Description

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Iâ€™ve titled this recipe the **ultimate oatmeal raisin cookie** because these are some of the best oatmeal raisin cookies Iâ€™ve ever had. The only thing that would make them better is if you add some chocolate chips to the mix. Chocolate makes everything taste better in my opinion. My friend Cindy loves to make and test dessert recipes. She reads the reviews of several recipes, tests them out and makes adjustments when needed. Sheâ€™s also the queen of cake pops and shared her St. Patrickâ€™s Day Cake Pops [here](#). She loves to share her gifts from the kitchen and Iâ€™m often a lucky recipient. Cindy shares how she came across this oatmeal raisin cookie recipe.

Whenever I am missing my mother (which during the spring itâ€™s quite frequently because of her birthday and Motherâ€™s Day), I find myself in the kitchen channeling my momâ€™s love of baking. We love sweets at our house and everyone who knows me usually knows I always have some type of baked goodies on hand. Recently, my husband requested oatmeal raisin cookies. My first reaction was â€œYUCK! Thatâ€™s my LEAST favorite cookie, why would he want me to make those??? But, I was up for the challenge and went on a hunt to find the perfect recipe to try.

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I googled oatmeal raisin cookie recipes and read through all the reviews before landing on [this one](#). I made them and they were an immediate hit. So much so that everyone now requests them over my famous monster cookies. I love this recipe because it's very easy and makes the perfect amount – typically 2 dozen fairly large cookies. They're crispy on the outside and nice and gooey on the inside. For best results make the dough and chill for an hour or more before baking. ENJOY! Cindy

The Ultimate Oatmeal Raisin Cookie

Author: Cindy Peterman for JoyfulScribblings.com

Ingredients

- Dry Ingredients:
 - 2 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1 teaspoon baking powder
 - 1 teaspoon kosher salt
- Wet Ingredients:
 - 1 cup unsalted butter, softened
 - 1 cup sugar
 - 1 cup dark brown sugar, firmly packed
 - 2 large eggs
 - 2 teaspoons vanilla
- Stir in:
 - 3 cups oats (not instant)
 - 1 1/2 cups raisins

Instructions

1. Preheat oven to 350°.
2. Whisk dry ingredients; set aside.
3. Combine wet ingredients with a hand mixer on low.
4. To cream, increase speed to high and beat until fluffy and the color lightens.
5. Stir the flour mixture into the creamed mixture until no flour is visible.
6. (Over mixing develops the gluten, making a tough cookie.)
7. Add the oats and raisins; stir to incorporate.
8. Fill a #40 cookie scoop and press against side of bowl, pulling up to level dough (to measure 2 tablespoons of dough).
9. Drop 2-inches apart onto baking sheet sprayed with nonstick spray.
10. Bake 11-13 minutes (on center rack), until golden, but still moist beneath cracks on top.
11. Remove from oven; let cookies sit on baking sheet for 2 minutes before transferring to a wire rack to cool.

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