

## OATMEAL RAISIN COOKIES

There is nothing better than a crispy on the outside, chewy in the middle, oatmeal raisin cookie. I mean, how many cookies are there out there that you can eat for breakfast while convincing yourself it's healthy? Making cookies of any kind is so satisfying. These ones are so much fun to make with kids. I highly recommend getting all the ingredients ready and waking your child up a little early from their nap to make cookies these with you. Enjoy with a cold glass of milk.

### Ingredients.

- 1 1/2 cup all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 eggs, at room temperature
- 1 cup (2 sticks) unsalted butter, softened but still cool
- 1 1/2 teaspoons pure vanilla extract
- 3/4 cup granulated sugar
- 3/4 cup packed dark brown sugar
- 3 1/4 cup rolled oats
- 1 1/2 cup raisins or dried cranberries

### Directions.

Adjust your oven racks to the top and bottom middle of the oven. Preheat your oven to 350°F and line two baking sheets with parchment paper. In a large mixing bowl or stand mixer, cream together the butter and the granulated sugar. Mix in the dark brown sugar, followed by the eggs and vanilla. In a separate bowl, gently whisk together the flour, salt, baking soda, cinnamon and nutmeg. Add the dry ingredients to the wet ingredients, and stir until incorporated. Finally, add in the oats and the raisins and stir until incorporated.

Scoop 3-4 tablespoons of cookie dough at a time onto the baking sheet. Space the cookies out about three inches, you can fit 8-10 on a baking sheet. Place the baking sheets in the oven and cook for 17-20 minutes, rotate the sheets halfway through baking. Remove the cookies from the oven when they are golden brown. Immediately, and carefully, transfer the cookies to a cooling rack and let them rest for about 10 minutes. Enjoy!

**RECIPE BY KACIE MCMACKIN**  
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