

OATMEAL RAISIN WALNUT COOKIES

INGREDIENTS

1/2 cup (1 stick) butter or margarine, softened
2/3 cup light brown sugar, packed
2 eggs
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 1/2 cups rolled oats
1/2 cup golden raisins
1/2 cup walnuts, chopped (optional)

DIRECTIONS

Preheat oven to 350F degrees.

In a large bowl, cream together the butter/margarine, brown sugar, egg and vanilla until smooth. In a separate bowl, whisk the flour, baking soda, cinnamon and salt together. Stir this into the butter/sugar mixture. Stir in the oats, raisins and walnuts, if using them.

At this point you can either chill the dough for a bit in the fridge and then scoop it, or scoop the cookies onto a sheet and then chill the whole tray before baking them. You could also bake them right away, if you're impatient, but I do find that they end up slightly less thick.

The cookies should be two inches apart on a parchment- or silpat-lined baking sheet. Bake them for 10 to 12 minutes, taking them out when golden at the edges but still a little undercooked-looking on top. Let them sit on the hot baking sheet for five minutes before transferring them to a rack to cool.