

Soft and Chewy Oatmeal Raisin Cookies ★★★★★

These Oatmeal Raisin Cookies are super soft, thick, and loaded with oats and raisins. These cookies are easy to make and so delicious!

Course Dessert **Cuisine** American **Keyword** cookies, oatmeal raisin cookies

Prep Time 15 mins **Cook Time** 10 mins **Chilling time** 30 mins **Total Time** 55 mins

Servings 24 cookies **Author** Danielle



Ingredients

- 1 cup (125 grams) all-purpose flour (spooned & leveled)
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 and 1/2 cups (150 grams) old-fashioned rolled oats
- 1/2 cup (115 grams) unsalted butter (softened)
- 1/2 cup (100 grams) packed light or dark brown sugar
- 1/4 cup (50 grams) granulated sugar
- 1 large egg (room temperature)
- 1 teaspoon pure vanilla extract
- 1 cup (150 grams) raisins

Instructions

1. In a large bowl, whisk together the flour, cinnamon, baking soda, and salt. Stir in the old-fashioned rolled oats and set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment or in a large mixing bowl using a handheld mixer, beat the butter, brown sugar, and granulated sugar together for 1 to 2 minutes or until well combined. Add the egg and vanilla extract and mix until fully combined, stopping to scrape down the sides of the bowl as needed.
3. Add the dry ingredients and continue mixing on low speed until just combined, then mix in the raisins.
4. Cover the cookie dough tightly with plastic wrap and refrigerate for at least 30 minutes.
5. Preheat the oven to 350°F (180°C). Line two large baking sheets with parchment paper or silicone baking mats and set aside.
6. Once the dough is chilled, remove it from the refrigerator. Using a 1.5 tablespoon cookie scoop, scoop the cookie dough and drop onto the prepared baking sheets. Roll the cookie dough into balls and very gently press down with your hand to flatten each ball of cookie dough slightly. Make sure to leave a little room between each ball of cookie dough as they will spread a little while they bake.
7. Bake for 10 to 12 minutes or until the edges of the cookies are lightly golden brown and the tops are set. Remove from the oven and cool on the baking sheets for 5 minutes, then transfer the cookies to a wire rack cool completely.

Notes

Storage Instructions: Cookies may be stored in an airtight container at room temperature for up to one week.

Freezing Instructions: Baked cookies will freeze well for up to 3 months, thaw to room temperature before serving.

To freeze the cookie dough, line a baking sheet with parchment paper, scoop the cookie dough onto the baking sheet, and slightly flatten each ball of cookie dough. Freeze for 1 to 2 hours, then transfer the frozen cookie dough to a large freezer bag and freeze for up to 3 months. You can bake the cookie dough from frozen for an additional 1 to 2 minutes.

Oats: I recommend using old-fashioned rolled oats for a chewier texture. If you don't have any on hand, you can replace them with the same amount of quick oats.

Egg: To bring your egg to room temperature quickly, place it in a bowl of warm water for 5 to 10 minutes.

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