

Oatmeal Raisin Cookies

Yield: 24 cookies

Prep Time: 0:15:00

Cook Time: 0:10:00

Total Time: 0:25:00

1. Preheat oven to 375°F. Line cookie sheets with parchment or silicone liners.

2. Toast walnuts in preheated oven for 5-7 minutes, or until fragrant. Let cool. 1 cup Walnuts

3. Cream butter, white sugar, and brown sugar until smooth. Beat in eggs and vanilla until fluffy. 3/4 cup Unsalted Butter
 3/4 cup Granulated Sugar
 3/4 cup Light Brown Sugar
 2 each Eggs
 1 tsp Vanilla Extract

4. Mix flour, baking soda, cinnamon, and salt. Gradually add to butter mixture. Stir in oats, raisins, and walnuts. 1 1/4 cup All-Purpose Flour
 1 tsp Baking Soda
 3/4 tsp Cinnamon
 1/2 tsp Table Salt
 2 3/4 cup Rolled Oats
 1 cup Raisins

5. Drop teaspoonfuls of dough onto prepared sheets.

6. Bake 8-10 minutes, or until golden brown, rotating sheets halfway through.

7. Let cookies rest on sheets for 1-2 minutes before transferring to a wire rack to cool completely.