Oatmeal Raisin Cookies

Ingredients

- 3/4 cup unsalted butter, softened
- 3/4 cup white sugar
- 3/4 cup packed light brown sugar
- · 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 3/4 cups rolled oats
- 1 cup raisins
- 1 cup chopped walnuts

Instructions

- 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.
- 3. Cream butter, white sugar, and brown sugar until smooth. Beat in eggs and vanilla until fluffy.
- 4. Mix flour, baking soda, cinnamon, and salt. Gradually add to butter mixture. Stir in oats, raisins, and walnuts.
- 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.