

# Cinnamon Oatmeal Raisin Cookies

These Cinnamon Oatmeal Raisin cookies are slightly soft on the inside, chewy, and slightly crispy on the outside, with a great balance of warmth from the cinnamon, sweet from the raisins, and heartiness from the oats. A perfect Oatmeal Raisin Cookie.

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Serves: 30-34

## Ingredients

- 1 cup unsalted butter, room temperature
- $\frac{3}{4}$  cup brown sugar, lightly packed
- $\frac{1}{2}$  cup sugar
- 1 egg, room temperature
- 1 teaspoon vanilla extract
- $1\frac{3}{4}$  cup flour
- $1\frac{1}{2}$  cup old fashioned oats
- $\frac{1}{2}$  teaspoon baking soda
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoons cinnamon
- 1 cup raisin, tossed in a small amount of flour to break up any clumps



## Instructions

1. Preheat the oven to 350 degrees
2. Cream the butter and two sugars together until light, fluffy, and pale in color; be sure to scrape the sides of the bowl down to make sure everything is evenly combined
3. Stir in the egg and vanilla, and mix until well combined
4. In a separate bowl, combine the flour, oats, baking powder, baking soda, salt and cinnamon; whisk to combine
5. Slowly stir the flour mixture into the butter/sugar mixture until just combined
6. Toss the cup of raisins with a little bit of extra flour to break up and clumps, which will allow them to be evenly distributed throughout the dough
7. Stir in the raisins into the dough, and mix until just combined, don't over mix
8. Use a cookie scoop, or two spoons to scoop out evenly sized amount of dough onto a baking sheet lined with parchment paper; about the size of a heaping tablespoon
9. Baking for 7-10 minutes, check on the cookies around 6 minutes, the cooking time will depend on how large you scoop out your cookies
10. They are done when the edges are starting to become golden in color
11. Place on a cooling rack

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/cinnamon-oatmeal-raisin-cookies/>