



Old-Fashioned Oatmeal-Raisin Cookies

Servings: **36 cookies**

This crisp cookie-jar classic is jam-packed with quick-cooking oats that almost disappear into the buttery dough as the cookies bake.

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon kosher salt
1 stick unsalted butter, softened
3/4 cup granulated sugar
1/4 cup packed dark brown sugar
1 large egg
1/2 teaspoon pure vanilla extract
1 1/2 cups quick-cooking oats
1/2 cup raisins

Directions

Preheat the oven to 375° and position racks in the upper and lower thirds. In a medium bowl, whisk the flour, baking soda, cinnamon and salt. In a large bowl, using an electric mixer, beat the butter with both sugars at high speed until pale and fluffy, 2 minutes. Beat in the egg and vanilla. At low speed, gradually add the flour mixture until just incorporated, then beat in the oats and raisins.

Form half of the dough into 1-inch balls and arrange them 2 inches apart on 2 large baking sheets. Bake for 12 to 15 minutes, until lightly browned; shift the baking sheets from top to bottom and front to back halfway through baking. Let the cookies cool on the baking sheets for 2 minutes before transferring them to a rack to cool completely. Let the baking sheets cool slightly, then repeat with the remaining dough.

MAKE AHEAD The cookies can be stored in an airtight container for up to 2 days.

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