

Pantry Oatmeal Raisin Cookies

Makes about 35 (large) cookies

Ingredients:

12.75 oz. Unsalted Butter (3 sticks plus a Tbs.) (Room Temp)
12 oz. Granulated Sugar (about 1.5 cups scant)
10.5 oz. Light Brown Sugar (about 1.33 cups)
¾ tsp. sea salt
.375 tsp. grated nutmeg

3 large eggs

12 oz. Black Raisins
15 oz. Old Fashioned Oats
12 oz. Unbleached All Purpose Flour (2.5 cups approx.)
¾ tsp. baking powder
pinch of baking soda

Technique:

- 1) Cream together the butter, sugars, salt and nutmeg. (kitchen aid)
- 2) Add in the eggs one at a time and allow to work into mixture.
- 3) Sift dry (flour & leaveners) & add to bowl along with oats. Mix until coming together and then add raisins @ end of mixing time. You need a uniform mix, but not worked excessively in bowl.
- 4) Use a portion control scoop to keep sizes uniform. Scoop onto parchment lined sheet pans or you can also use a silicone baking mat. Bake at 325 - 350 degrees in center of oven until lightly browned on bottoms. Cool & Serve.

Chef Note:

You can opt to make dough in advance & keep in freezer - raw. Bake when you feel like it right from freezer.

Options: There are lots ☺ - chopped dried cherries, pecans (toasted & cooled), white/dark chocolate chips & chunks, any kind of nut u like. The dough is the canvas & the additions are the paint.

Enjoy