

Oatmeal Raisin Cookies

Swick

Serves 2 | Active Time: 20 minutes | Total Time: 1 hour

Chef's Notes

These cookies are still chewy the next day, if placed in a sealed container. They also freeze well, so you can bake just a few at a time, if you like.

Make sure to roll and flatten the cookies before you freeze them.

Step 1: Mixing the Butter and Sugars

- 1/2 cup (125 g) unsalted butter
- 1/2 cup (125 g) granulated sugar
- 1/2 cup (105 g) packed brown sugar
- 1 large egg
- 1 tsp vanilla extract

To start, melt the butter in a medium saucepan over low heat. Once melted, remove from the heat. With a wooden spoon, stir in the sugars until everything is evenly blended.

Lightly beat the egg and add it to the butter mixture along with the vanilla. Mix until smooth.

Raisins are optional (see Step 4 for the amount). If using them, soak them first in hot water for at least 5 minutes to soften and plump them up a bit.

Step 2: Preparing the Dry Ingredients

- 3/4 cup (125 g) all-purpose flour
- 1/4 tsp baking soda
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp salt (see note)

Sift together the flour, baking soda, cinnamon, nutmeg and salt.

Note: Try using a fancy gray salt or fleur de sel instead of regular table salt. The pops of salt do add another element, but it is entirely up to you.

Another note: If you don't really like nutmeg, we suggest that you halve the amount or leave it out altogether.

Step 3: Mixing Dry Into Butter Mix

- 1 1/2 cups (140 g) old-fashioned rolled oats

Gently mix the flour mixture into the butter mixture and then add the oats.

Depending on the size of pot you used, you may find it easier at this point to place everything into a bowl before adding any more ingredients.

Step 4: Adding Additional Ingredients (optional)

- 1/3 cup (45 g) raisins
- 1/3 cup (45 g) walnuts or pecans (or some paper towels to squeeze out any excess moisture and then add them to the a mix of both)
- 1/4 cup (40 g) quality chocolate chips

Once the raisins have soaked, remove them from the water (see Step 1). Use some paper towels to squeeze out any excess moisture and then add them to the cookie batter.

Next, finely chop the nuts and add them to the batter. If using chocolate chips, add them now as well.

Fold everything together until just combined. Cover the batter with plastic wrap and place into the refrigerator for 45 minutes to 1 hour.

Step 5: Rolling the Cookies

- non-stick spray (to grease baking trays)

Preheat the oven to 350°F (or 180°C).

Spray 2 baking trays (if baking all at once) with non-stick spray and set aside.

To roll the cookies, use a spoon to scoop out about 2 tablespoons. Then gently roll the cookies in your hands to form each into a ball. Place the cookies onto the baking tray, spaced at least 1" -inch apart. Then flatten the cookies into discs, about 1/3" -inch high.

The cookies can also just be rolled and frozen for another day.

Step 6: Baking the Cookies

Bake the cookies for 12 to 15 minutes or until they just start to turn golden. Cooking time will depend on your oven and how you like your cookies.

If you like your cookies a bit on the chewy side, don't bake them very long.

Once done, place the cookies onto a cooling rack. Let cool completely – if you can help yourself that is! :-)