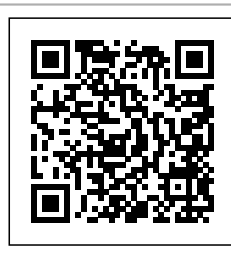


Oatmeal Raisin Cookies



Scan Code To Watch Video!



Recipe by: Laura Vitale

Makes 3 1/2 Dozen

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 1 and 3/4 of a Stick of Unsalted Butter, at room temperature
- __ 1 Tbsp of Vegetable Shortening, at room temperature
- __ 3/4 of a cup of Brown Sugar
- __ 3/4 of a cup of Regular Sugar
- __ 3 Cups of Quick Cooking (or old fashioned) Oats
- __ 2 Eggs
- __ 1 tsp of Vanilla Extract
- __ 1/2 tsp of Salt
- __ 1 tsp Baking Soda
- __ 3/4 of a tsp of Cinnamon
- __ 1 1/4 of a cup of All Purpose Flour
- __ 1 cup of Raisins

1) Preheat your oven to 375 degrees.

2) In a small bowl, mix together the flour, salt, baking soda and cinnamon. Set aside.

3) In the large bowl of an electric mixer fitted with a paddle attachment, cream together the first 4 ingredients. Add the eggs and vanilla and mix for just a few seconds.

4) Add the dry ingredients and mix together to combine but do not over mix,

5) Add the oats and raisins and just mix together for about 10 seconds. Just long enough to incorporate the raisins and oats.

6) With a rubber spatula, just give everything one last mix by hand from the bottom up, just to insure that all of the ingredients are combined.

7) Using a small ice cream scoop, drop the dough on to a non stick baking sheet, a couple inches apart.

8) Bake for about 9 to 11 minutes or until lightly golden.

9) Let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

This cookie batter is awesome if you want to freeze it. I usually make double, sometimes even triple the amount and just bake how ever many I need and stick the dough in the freezer for me to use at a moments notice. Simply let it thaw out in your fridge or if you are really in a hurry, leave it on your kitchen counter. When ready to bake just bake them as directed.

You might not think that that little bit of shortening did much, but it really does. It makes them so light and crisp, its a step you cant replace.

