



Raisin Oatmeal Chocolate Chip Cookies

I used to bake a lot of cookies both at work and at home! There were always “sandwich lunches” that required “goodie trays” and the cookies always added a little something extra to the presentation. These little nuggets were just one of about 20 or 30 kinds; we really like them a lot at our house, especially “cookie monster husband.”

Makes Approximately 4 1/2 Dozen

Make the Cookies:

1 cup unsalted butter, room temperature
3/4 cup each of granulated sugar & firmly packed brown sugar
2 large eggs
1 1/2 tsp. pure vanilla extract
1 1/2 cups unbleached flour
1/2 cup whole wheat flour
1 tsp. baking soda
1/2 tsp. salt
2 cups quick-cooking rolled oats
1 cup Thompson raisins
1 cup dark chocolate chips

Preheat the oven to 350 F. Line 3 or 4 rimmed baking sheets with baking parchment folded to fit if necessary.

Cream the butter & sugars until light & fluffy in a stand mixer or use a hand- held electric mixer; beat in the eggs & vanilla.

Combine the flour, baking soda & salt; blend into the creamed butter mixture. Stir in the oats, raisins & chocolate chips. Drop by medium spoonful's onto prepared cookie sheets & bake for 10 – 12 minutes or until lightly browned. Remove to wire racks to cool.

Phyllis

