



# Oatmeal Raisin Cookies

Makes 24 cookies

This dough keeps well frozen for up to 3 months, when scooped and frozen on a cookie sheet, then bagged.

## Ingredients

- 1 cup salted butter, softened
- 2 cup packed dark brown sugar
- 2 tsp. vanilla extract
- 2 eggs
- 1  $\frac{3}{4}$  cup all-purpose flour
- 1 tsp. salt
- $\frac{1}{2}$  tsp. baking soda
- 3 cup quick oats

## Directions

- Preheat the oven to 350°F.
- In the bowl of an electric mixer (or using a hand mixer), beat together the butter and brown sugar until fluffy. Beat in the vanilla. Add the eggs, one at a time, beating after each addition and scraping the bowl as needed.
- In a medium bowl, whisk together the flour, salt, and baking soda. Add the flour mixture to the butter mixture in 2 to 3 parts, mixing until just combined after each addition. Mix in the oats until just combined.
- Use your preferred size cookie scoop to drop portions of dough onto a lightly greased cookie sheet, spacing them a couple inches apart. Bake for 12 to 13 minutes or until dark and chewy. If you'd like a crispier cookie, just cook a little longer!
- After removing them from the oven, let the cookies cool slightly on the pan, then transfer the cookies onto a plate for serving.

## Options

- For Gluten-Free, use cup for cup gluten-free flour
- For Dairy-Free, use vegan butter or butter flavor Crisco
- For Egg-Free, use egg replacer dissolved in  $\frac{1}{2}$  cup water
- For vegan, follow Dairy-Free and Egg-Free above