

## Oatmeal Cookies

1 cup (230g) unsalted butter, softened to room temperature  
1 cup (200g) packed light or dark brown sugar  
1/4 cup (50g) granulated sugar  
2 large eggs  
1 Tablespoon vanilla extract  
1 Tablespoon molasses  
1 1/2 cups (190g) all-purpose flour (spoon & leveled)  
1 teaspoon baking soda  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon salt  
3 cups (240g) old-fashioned rolled oats  
1 cup (140g) raisins  
1/2 cup (64g) chopped toasted walnuts (optional)



Using a hand mixer or a stand mixer fitted with paddle attachment, cream the softened butter and both sugars together on medium speed until smooth, about 2 minutes. Add the eggs and mix on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the vanilla and molasses and mix on high until combined. Set aside.

In a separate bowl, toss the flour, baking soda, cinnamon, and salt together. Add to the wet ingredients and mix on low until combined. Beat in the oats, raisins, and walnuts (if using) on low speed. Dough will be thick, yet very sticky. Chill the dough for 30-60 minutes, or longer, in the refrigerator.

Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Roll balls of dough (about 1.5 tablespoons of dough per cookie) and place 2 inches apart on the baking sheets. Bake for 10 minutes until very lightly browned on the sides. The centers will look very soft and undone. Remove from the oven and let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. The cookies will continue to "set" on the baking sheet during this time. Bake frozen cookie dough balls for an extra minute, no need to thaw.

Soak your raisins in warm water for 10 minutes before using (blot very well to dry them) - this makes them nice and plump for your cookies.

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