



Giant Raisin Oatmeal Cookies

Makes 15 cookies

Ingredients

- 1 cup raisins (I love Trader Joe's Thompson raisins - very small and plump and superior for these cookies)
- 1¼ cups all-purpose flour
- 1 tablespoon plus 1 teaspoon ground cinnamon
- 2 teaspoons baking soda
- ¾ teaspoons fine sea salt
- 1½ sticks salted butter, slightly softened
- 1 cup light brown sugar, firmly packed
- ⅓ cup granulated sugar
- 2 cups old-fashioned or rolled oats
- 1 large egg
- 1½ teaspoons pure vanilla extract

Instructions

Soak raisins in hot water for 20 minutes, then drain and shake so all the water is removed.

Preheat the oven to 350 degrees with a rack in the center of the oven. Meanwhile, in a small bowl, stir together flour, cinnamon, baking soda, and salt.

With an electric mixer cream together butter and sugars on medium speed until light and fluffy, scraping down frequently. Do not to overbeat.

Add flour mixture to creamed butter and sugar and mix on low speed until just combined. Everything will look way too dry, but do not fret. Mix in oats, followed by drained raisins, egg and vanilla and beat until just combined.

Use a ¼-cup ice cream scoop (or do this by hand) and measure dough onto a parchment paper-lined baking sheet. Cover the sheet of balled cookies with a piece of waxed paper and flatten each blob with the base of a flat bottomed measuring cup so they are around 3 ½ inches across.

To bake cookies: put one sheet of cookies at a time in the preheated oven. Bake until cookies are golden-brown on the outside but still soft in the middle, about 17 minutes. Remove from the

oven and let them rest on the cookie sheet for five minutes, then transfer with a spatula to a rack to cool.

These stay perfectly in an airtight container in the fridge for a few days, or in the freezer for up to a month.

Cook's Notes:

- The cookies are about 4 ½ inches in diameter after baking, so I suggest putting only five cookies per sheet and baking one at a time mid-oven. Before baking, they measured three inches in diameter so you need to allow for the spreading that takes place.
- The original newspaper recipe included a note that this recipe was "*Adapted from Melissa Weller of Sadelle's, New York City.*" Bravo, Melissa ... BRAVO! Very very well done!