

OATMEAL COOKIES

Kristin Holt

"This stiffer, heavier cookie dough makes cookies that do NOT spread/run together. Yields a moist, crisp on the outside, soft on the inside cookie." Yield= 30 medium-sized cookies, fills 2 jelly-roll sized baking sheets.

1 cup real dairy butter (=2 sticks)	1 tsp vanilla
1 cup brown sugar	½ tsp. baking soda
1 cup white sugar	½ tsp. salt
2 eggs	2 cups flour
	3 cups quick-cooking oats

Mix-ins of choice:

- 1 cup white chocolate chips AND 1 cup Craisins, OR...
- 1 cup milk chocolate chips, OR...
- 1 cup plumped raisins⁷, OR...
- 1 cup white chocolate chips AND 1 cup coarsely chopped pecan pieces, OR...
- 1 cup m&m candies

1. Preheat oven to 350°. Soften butter.
2. [I use a KitchenAid stand mixer with cookie dough paddle, clear through step 5.]
3. Cream together butter and sugars. Add eggs and cream until fluffy and smooth.
4. Add vanilla, soda, and salt. Whip thoroughly.
5. Add flour and blend to combine. Stir in oats (dry) until thoroughly included. Dough will be much stiffer than standard cookie dough. By hand, stir in choice of mix-ins.
6. Using cookie dough scoop (about ¼ cup measurement), form 30 cookies (fills 2 jelly-roll baking sheets). No need to spray pans. Bake at 350° for 12 to 15 minutes, or until very lightly browned. Allow to cool on sheets.

OATMEAL SPICE COOKIE VARIATION

To dough, in step 4, add the following spices:

- 1 tsp. ground cinnamon
- ½ tsp. ground cloves
- ½ tsp. ground ginger

⁷ To plump raisins: Put measured raisins in microwave-safe bowl. Cover with water. Microwave for 30 seconds. Allow to sit for about a minute. Drain liquid. Squeeze a little to remove a bit more water. Stir into dough.