

OATMEAL RAISIN COOKIES

SERVES: 26 | SERVING SIZE: 1 cookie | PREP: 15 minutes | READY: 45 minutes

INGREDIENTS

- Parchment paper or vegetable oil cooking spray
- 1 cup raisins
- 2 cups hot water
- 1/2 cup spreadable butter and oil blend (such as Challenge Spreadable Butter)
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 tablespoon corn starch
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 2/3 cups old fashioned rolled oats



DIRECTIONS

Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or coat with cooking spray; set aside.

Add raisins to a small bowl and cover with hot water. Allow raisins to soak while preparing cookie dough (while not necessary, this step of plumping the raisins keeps them soft and moist in the baked cookie).

In a large bowl, cream together butter and oil blend, brown sugar, granulated sugar, egg, egg yolk, and vanilla extract until smooth and creamy. In a separate bowl, whisk together flour, corn starch, cinnamon, baking soda, and salt. Add dry ingredients to creamed ingredients and stir together using a large spoon or spatula.

Drain raisins and place them on a plate lined with paper towel. Pat raisins dry with additional paper towel, removing excess moisture. Add oatmeal and raisins to dough and stir to combine.

Drop by rounded tablespoonfuls onto prepared baking sheet, leaving about 2 inches between each cookie (for consistent cookie size, I used a leveled, 3/4-ounce scoop, also labeled #40, to drop cookies on to baking sheets). Bake in preheated oven for 10 to 12 minutes, or until edges begin to brown. Remove from oven and allow cookies to stay on baking sheet for 3 to 5 minutes before transferring to wire cooling racks. Repeat baking process with remaining dough. Makes 26 cookies.

Raisins can get a little tough, chewy, and shriveled when baked in the oven. To keep them soft, moist, and plump in these oatmeal cookies, soak them in hot water before adding them to the dough. Simply place the raisins in a bowl or measuring cup and cover them with very hot water. Let them soak while preparing the other ingredients. When it's time to add the raisins to the dough, drain them well and dry them on a paper towel. This ensures you won't be adding excess moisture to the cookie dough.

NUTRITION INFORMATION PER SERVING

115 calories, 4 g total fat, 1 g saturated fat, 0 g trans fat, 18 mg cholesterol, 62 mg sodium, 18 g total carbohydrate, 1 g dietary fiber, 10.5 g total sugars, 6 g added sugars, 2 g protein, 0 mcg (0%) vitamin D, 12 mg (0%) calcium, 1 mg (6%) iron, 74 mg (2%) potassium

