Soft & Chewy Iced Oatmeal Cookies

1st

1 cup unsalted brown butter, softened to room temperature
1 cup packed light brown sugar
1/4 cup granulated sugar
2 large eggs
2 tsp. vanilla extract
1 Tbsp. unsulphured molasses
1 2/3 cups all purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
3 cups old-fashioned rolled oats
1/2 cup raisins
1/2 cup craisins
1/2 cup walnuts

Icing
1 1/2 cups sifted 10x sugar
1/4 tsp. vanilla
2 Tbsp. milk

Cream together butter, sugars until smoothed. Add eggs until combined. Add vanilla & molasses until combined.

whisk together flour, baking soda, cinnamon, nutmeg & salt. Add to wet ingredients until combined. Add in oats, raisins, craisins & walnuts. Chill dough 30-60 minutes.

Preheat oven at 350°F. Line baking sheets with parchment paper. Take about 2 Tbsp dough & roll into balls. Place 2 inches apart on baking sheets. Bake 11-13 minutes. Allow to cool on baking sheets 5 minutes before transferring to cooling rack.

whisk together 10x sugar, vanilla & milk. Apply icing to cookies as desired. Decorate with raisins, craisins & walnuts

2nd

Thin, Chewy Oatmeal Raisin Cookies

Tiffany Dujinski
Montgomery County

1 cup Elmer and Sarah's salted butter (Berks County family farm), softened

1 cup light brown sugar

1 cup granulated sugar

2 tsp homemade double strength vanilla extract

2 large eggs (Giant brand, PA Preferred)

1 ½ cups flour

1 tsp baking soda

¾ tsp salt

1 tsp cinnamon

¼ tsp nutmeg

3 cups Old Fashioned Oats

1 ½ cup raisins, soaked in hot water and drained

Preheat convection oven to 325°. Line cookie sheets with parchment paper.

Cream butter and both sugars with an electric mixer; beat in vanilla and eggs.

Stir together flour, baking soda, salt, cinnamon, and nutmeg in a separate bowl. Add the flour mixture to the butter mixture and stir until blended. Mix in oats, followed by raisins. Mix raisins gently until well-incorporated.

Drop cookies in 1-inch balls onto baking sheet. Bake for 11 minutes. Cookies will be brown around the edges but still look un-set in the middle. Let sit on cookie sheet for a few minutes, then transfer to wire rack to cool.

3rd

Oatmeal Chocolate Chip Raisin Cookies

Ingredients:

1 cup all-purpose flour, spooned and leveled
½ teaspoon baking soda
¼ teaspoon salt
½ cup unsalted butter, at room temperature
¼ cup granulated sugar
½ cup packed light or dark brown sugar
1 large egg
1 ½ teaspoon vanilla extract
1 ¼ cups old-fashioned rolled oats
½ cup semi-sweet chocolate chips
½ cup raisins

Instructions

1. In a medium bowl, combine the flour, baking soda, and salt, and set aside.
2. In a large bowl, using an electric mixer fitted with a paddle or whisk attachment, cream the butter, sugar, and brown sugar on medium-high speed for about 2-3 minutes. Then, add the egg and vanilla and mix for about 1 minute, until creamy and well combined. Add the flour mixture and mix on low speed just until incorporated, about 30-60 seconds. Stir in the oats just until combined. Then add the chocolate chips and raisins and mix just until well distributed. Cover and chill for 1 hour.
3. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper and set aside.
4. Scoop 16 equal-sized balls (about 2 tablespoons [45g]) of cookie dough, roll into even balls, and place 6-8 cookies, about 3 inches (7.5 cm) apart, on each prepared baking sheet and flatten slightly with your fingers. Bake one sheet at a time for 10-12 minutes or until the edges of the cookies are set and lightly browned and the centers look underbaked, pale, puffy, and dry.
5. Remove from the oven and let cool on the baking sheet for about 5 minutes, or until firm enough to move.

4th

Raisin Cookies

1 cup flour
2 ½ teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 1/2 cups butter, one egg 3/4 cup sugar
3/4 cup brown sugar
1 teaspoon ~~vanilla~~ almond extract
2 cups oats
One cup raisins
½ cup pecans
½ cup cranberries, dried
Stir together the flour. baking soda. Salt, and cinnamon. In a separate bowl, beat the butter, sugars, egg, and vanilla. Add dry ingredients and oats and raisins. Refrigerate dough for at least 30 minutes.
Drop dough by tablespoonfuls and bake at 350° for 10 minutes. Enjoy!

The Best Oatmeal Raisin Cookies. 5*

1 Cup Butter
1 Cup firmly packed light brown Sugar
1/4 cup granulated Sugar
2 eggs
1 Tablesoop Vanilla
1 1/2 cups flour
1 teasoop baking Soda
1 tablespoon Corn Starch
1 teaspoon Cinnamon
1/2 teasoon Salt
2 1/2 cups (old fashioned Oats)

Note: Soak raisins in Beaten eggs and Vanilla for 1 hour;

1 tablesoon Molasses
1 teaspoon milk
1 1/4 cups raisins
1/4 cup peacans
1/4 cup macadamia nuts
1/2 cup milk chocolate chips.

cream the butter and sugars (I used a wooden spoon.)
mix the dry ingredients together, and stir into creamed butter.
Then add the egg and raisin bath with the vanilla to mixture and stir to blend well.
add the old fashioned oats, molasses, milk, pecans (chopped) macadamian nuts, and chocolate chips and stir well to combine, but don't over mix.

Scoop dough after chilled for an hour, in size you prefer, then put on parchment lined cookie sheet. Press down with hand some.
Bake 350° for 9-14 minutes.
I drizzled white chocolate on cookies, Cooled.