Irresistible Oatmeal Raisin Cookie Delights

Ingredients

- 1 ½ roasted pecans chopped coarsely
- 1 ½ cup fresh raisins
- 1 ½ honey roasted Granola chopped into smaller pieces
- 1 cup old-fashioned rolled oats
- 1 cup semisweet chocolate chips
- 1 2/3 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 cup dark brown sugar firmly packed
- ¾ cup granulated sugar
- 1 cup (2 sticks) unsalted room temperature
- 2 large eggs at room temperature
- 1 tsp pure vanilla extract

Ingredients

Preheat oven to 350°F. Put raisins in bowl and add boiling water to cover raisins and let sit for at least 15 minutes. In a large bowl toss together the raisins (water drained), granola, rolled oats, and chocolate chips into a small bowl. Sift together the flour, baking soda, baking powder, and salt. Whisk to combine well. Add the pecans and set aside. In a mixing bowl beat both sugars until blended and add the butter, beat until smooth and creamy. Scrape the sides of the bowl. Beat in the eggs and vanilla until incorporated, scraping the sides of the bowl. At low speed, add the flour mixture and beat it in until just incorporated. Scrape the mixture into the bowl containing the chocolate chip mixture and stir together.

Baking

Use a scale to weigh out 1 ½ oz of cookie batter for each cookie. Roll the cookie into a ball and then place on the parchment paper. Prepare only 6 cookies at a time. Bake cookies for 11-11.5 minutes. As soon as you remove cookies from the oven, use 2 spoons to shape the cookies into a perfect round shape. Allow to cool and enjoy!