

From the kitchen of R.L. Smith and Unbelievably Good Cookies

Oatmeal Raisin Cookies

- **3 cups old-fashioned rolled oats (not instant or quick cooking)**
 - **1 cup plus 2 tablespoons all-purpose flour**
 - **1/2 cup toasted wheat germ**
 - **1 teaspoon baking soda**
 - **1 teaspoon baking powder**
 - **1/2 teaspoon cinnamon**
 - **1/2 teaspoon salt**

 - **1 cup (2 sticks) unsalted butter, softened to room temperature**
 - **3/4 cup sugar**
 - **1 cup packed light brown sugar**

 - **2 large eggs**
 - **1 teaspoon pure vanilla extract**

 - **1 cup raisins**
1. Preheat oven to 350°F
 2. In a large bowl, whisk together oats, flour, wheat germ, baking soda, baking powder, and salt until well combined; set aside.
 3. In a large bowl beat butter and sugars at medium speed with an electric mixer until light and fluffy.
 4. Add eggs and vanilla and beat until well blended. Scrape down the sides of the bowl to make sure everything is well combined.
 5. Gradually add the oat/flour mixture to the butter/egg mixture, with the mixer on low, just until combined.
 6. Stir in raisins just until incorporated.
 7. Using a 1 ½ inch, (#24) ice cream scoop, drop the dough onto baking sheets, about 2 inches apart. Flatten the cookies slightly, to about 1/2-inch thickness. An easy way to do this is with slightly damp hands.
 8. Bake until the edges are golden and the cookies are just set (They will still be soft in the center), about 12 minutes – not much more.
 9. Remove from the oven and let cool on the cookie sheets for about 5 minutes, then transfer the cookies to wire racks to cool completely.

This recipe yields 2 dozen larger cookies using the 1 ½ inch (#24) ice cream scoop or 4 dozen smaller cookies.