

Jumbo Oatmeal Raisin Cookies

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Ingredients

2 cups flour
1 teaspoon baking soda
1½ teaspoon baking powder
1½ teaspoon salt
1 cup unsalted butter, at room temperature
1 cup granulated sugar
1 cup packed brown sugar
2 large eggs, room temperature
1 teaspoon vanilla extract
2 cups quick-cooking oats
1 cup raisins
1½ cup chopped walnuts

Directions

Heat oven to 400°.

Combine flour, baking soda, baking powder and salt in a medium bowl; set aside.

Beat butter in the bowl of an electric mixer until softened; beat in sugars until well blended; beat in the eggs, one at a time, blending well after each addition; beat in vanilla, fold in the flour mixture with a spatula. blend 5 seconds with the mixer on low; the batter will be thick; stir in the oats, raisins and nuts.

Drop by rounded tablespoonful onto ungreased cookie sheets 2 inches apart.

Bake until lightly browned and edges are set, 12-15 minutes.

Cool cookie sheets on a wire cake rack 1-2 minutes; gently remove the cookies from the sheets to the rack; cool completely.