

# 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.