

chocolate-raisin oatmeal cookies

<< see photo, page 11

MAKES 32 ■ PREP TIME: 20 MINUTES ■ TOTAL TIME: 40 MINUTES

If you prefer a crispier texture, bake the cookies at 350° for 16 to 20 minutes.

1½ cups all-purpose flour
(spooned and leveled)

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) unsalted butter,
room temperature

¾ cup packed light-brown sugar

¾ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

2½ cups rolled oats

1½ cups raisins

1 package (12 ounces)
semi-sweet chocolate chips

1 Preheat oven to 375°. In a medium bowl, whisk together flour, baking soda, and salt; set aside. With an electric mixer, cream butter and sugars until light and fluffy.

2 Add eggs and vanilla; beat until combined, scraping down sides of bowl as needed. Add flour mixture; beat until just combined. Add oats, raisins, and chocolate chips; beat until just combined.

3 Drop 32 heaping tablespoons of batter, about 1½ inches apart, onto baking sheets. Bake, rotating sheets halfway through, until cookies have spread and are golden brown and soft to the touch, 10 to 12 minutes. Cool 5 minutes on sheets; transfer to a wire rack to cool completely.