



INGREDIENTS

WET INGREDIENTS

- 1/2 cup of unsalted butter
- 1/3 cup of granulated sugar
- 1/2 cup of brown sugar
- 1 large scrambled egg
- 1 1/2 TSP of vanilla bean extract

DRY INGREDIENTS

- 1 cup of AP flour
- 1/2 TSP of baking soda
- 1/2 TSP of kosher salt
- 1/2 TSP of cinnamon
- 1 1/2 cups of rolled oats
- 1 cup of raisins



OATMEAL & RAISIN COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, combine and mix the butter and both sugars. Do a scrape down with a rubber spatula.
2. Combine and scramble the egg and vanilla. Add to the sugar mixture and continue mixing until all ingredients are well combined. Do a scrape down.
3. In a glass bowl, combine and whisk together the flour, soda, salt, cinnamon, oats and raisins until well combined.
4. With the mixer on stir, add the dry to the wet ingredients one tablespoon at a time. Do a scrape down.
5. Plastic wrap the cookie dough and refrigerate for 2 hours.
6. Preheat the oven to 375 DF.
7. Prepare a baking tray lined with parchment paper. Scoop the cookie dough with a 1 TBSP scooper and roll into a meatball. Place on baking tray.
8. Bake in oven for 8-10 minutes.
9. Allow the cookies to cool & and serve.

ENJOY THE OATMILL & RAISIN COOKIES