



## Classic Oatmeal Raisin Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



148 kcal

DESSERT

### Ingredients

- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 0.5 teaspoon ground cinnamon
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup butter unsalted room temperature (2 sticks)
- 1 cup brown sugar packed
- 0.5 cup granulated sugar

- 1 tablespoon vanilla extract pure
- 3 tablespoons milk
- 2 large eggs
- 3 cups rolled oats
- 1 cup raisins

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- hand mixer

## Directions

- In a medium bowl, whisk together flour, salt, cinnamon, baking powder, and baking soda. Set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine butter with both sugars, and beat until light and fluffy.
- Add vanilla, milk, and eggs, and mix well.
- Add flour mixture, and beat until just combined.
- Remove bowl from the electric mixer, and stir in oats and raisins.
- Place dough in the refrigerator until firm, about 2 hours or overnight.
- Heat oven to 350 degrees. Line several baking sheets with parchment paper, and set aside. Scoop out 2 tablespoons of dough, and shape into a ball; place on one of the prepared sheets. Repeat with remaining dough, spacing balls 3 inches apart. Press down to flatten into 2-inch diameters.
- Transfer to the oven, and bake until golden but still soft in center, 16 to 18 minutes, rotating the pans between oven shelves halfway through baking.

Remove from oven, and place on a wire rack to cool completely. Store in an airtight container at room temperature up to 1 week.

## Nutrition Facts



**PROTEIN 5.76%** **FAT 35.71%** **CARBS 58.53%**

## Properties

Glycemic Index:10.52, Glycemic Load:9.08, Inflammation Score:-2, Nutrition Score:3.3960869415947%

## Nutrients (% of daily need)

Calories: 147.83kcal (7.39%), Fat: 5.96g (9.17%), Saturated Fat: 3.44g (21.51%), Carbohydrates: 21.98g (7.33%), Net Carbohydrates: 20.82g (7.57%), Sugar: 8.91g (9.9%), Cholesterol: 24.04mg (8.01%), Sodium: 83.04mg (3.61%), Alcohol: 0.12g (100%), Alcohol %: 0.42% (100%), Protein: 2.16g (4.33%), Manganese: 0.31mg (15.71%), Selenium: 5.36µg (7.66%), Vitamin B1: 0.09mg (6.15%), Phosphorus: 49.22mg (4.92%), Fiber: 1.16g (4.64%), Iron: 0.82mg (4.58%), Folate: 16.55µg (4.14%), Vitamin B2: 0.07mg (4.09%), Vitamin A: 174.68IU (3.49%), Magnesium: 13.31mg (3.33%), Copper: 0.06mg (2.75%), Vitamin B3: 0.55mg (2.73%), Zinc: 0.35mg (2.34%), Potassium: 81.21mg (2.32%), Calcium: 22.26mg (2.23%), Vitamin B5: 0.17mg (1.7%), Vitamin E: 0.21mg (1.4%), Vitamin B6: 0.03mg (1.29%), Vitamin D: 0.16µg (1.09%)