



Slice-and-Bake Oatmeal Raisin Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



112 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 2 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 0.5 teaspoon kosher salt
- ☐ 1 cup brown sugar light packed ()
- ☐ 2 cups old-fashioned oats

- ☐ 2 cups raisins
- ☐ 0.5 cup sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup flour whole wheat

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack

Directions

- ☐ Whisk both flours, baking powder, baking soda, salt, and nutmeg in a medium bowl. Using an electric mixer, beat butter and both sugars on high speed until light and creamy, 2–3 minutes.
- ☐ Add eggs one at a time, beating to blend and scraping down bowl between additions. Beat in vanilla.
- ☐ Reduce speed to low. Gradually add dry ingredients; mix just to combine. Fold in oats and raisins.
- ☐ Divide dough between 2 large sheets of parchment paper. Using paper as an aid, roll up each piece of dough into a 1 1/2" diameter log. Wrap in plastic; freeze for at least 4 hours and up to 3 weeks.
- ☐ Preheat oven to 350°F. Unwrap dough and cut into 1/2"-thick rounds (return unused dough to freezer); place 2" apart on a parchment paper-lined baking sheet.
- ☐ Bake cookies until edges are golden brown, 15–18 minutes.
- ☐ Transfer to a wire rack; let cool.
- ☐ DO AHEAD: Cookies can be baked 2 days ahead. Store airtight at room temperature.

Nutrition Facts



 **PROTEIN 5.17%**  **FAT 34.16%**  **CARBS 60.67%**

Properties

Glycemic Index:8.46, Glycemic Load:6.59, Inflammation Score:-1, Nutrition Score:2.5365217470604%

Nutrients (% of daily need)

Calories: 111.53kcal (5.58%), Fat: 4.37g (6.73%), Saturated Fat: 2.56g (15.98%), Carbohydrates: 17.48g (5.83%), Net Carbohydrates: 16.43g (5.98%), Sugar: 6.6g (7.33%), Cholesterol: 17.92mg (5.97%), Sodium: 46.83mg (2.04%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.49g (2.98%), Manganese: 0.24mg (12.07%), Selenium: 4.03µg (5.76%), Fiber: 1.04g (4.17%), Vitamin B1: 0.06mg (3.89%), Phosphorus: 34.96mg (3.5%), Iron: 0.59mg (3.3%), Vitamin B2: 0.05mg (2.77%), Magnesium: 10.55mg (2.64%), Vitamin A: 129.61IU (2.59%), Copper: 0.05mg (2.43%), Potassium: 82.67mg (2.36%), Folate: 9.22µg (2.3%), Vitamin B3: 0.4mg (2%), Zinc: 0.24mg (1.59%), Vitamin B6: 0.03mg (1.47%), Calcium: 13.18mg (1.32%), Vitamin B5: 0.11mg (1.09%), Vitamin E: 0.16mg (1.07%)