

OATMEAL RAISIN COOKIES

MAKES 16 COOKIES

These cookies are deliciously chewy with a hint of cinnamon to bring it all together. Great by themselves, of course, but think about using them for an ice cream sandwich for a fun twist on a classic!

6 ounces (1½ sticks) unsalted butter, melted

2 tablespoons light corn syrup

1 cup packed dark brown sugar

½ cup granulated sugar

1 large egg

1 large egg yolk

½ teaspoon vanilla extract

1 teaspoon ground cinnamon

2 cups + 2 tablespoons all-purpose flour

1 cup + 2 tablespoons quick-cooking oats

½ teaspoon baking soda

½ teaspoon kosher salt

1 cup raisins (combo of light and dark)

Preheat the oven to 325°F. Line a baking sheet with parchment paper.

In a stand mixer fitted with the paddle attachment, beat together the butter, corn syrup, brown sugar, and granulated sugar on medium speed. On low speed, beat in the eggs one at a time. Beat in the vanilla and cinnamon. Add the flour, oats, baking soda, and salt and mix to form a dough. Fold in the raisins, just barely incorporating them into the dough. It's a very stiff dough.

With a 2-ounce (1/4-cup) cookie scoop, place the dough 2 inches apart on the baking sheet. Bake until just starting to brown at the edges, 8 to 10 minutes; rotate the pan front to back halfway through. Transfer to a wire rack to cool.

INSIDER TIP • CARRYOVER BAKING

Cookies “carryover bake.” This means that they continue to bake on the cookie sheet after they are pulled from the oven because of residual heat on the baking sheet. Always pull your cookies out just when they first start to brown on the edges or 1 minute early for perfect texture. You might think the cookie is still raw, but they will set as they cool.

