

Oatmeal Cookies

Ingredients:

- 1½ cups all-purpose Flour
- 1 tsp ground Cinnamon
- ½ tsp Baking Soda
- ½ tsp Baking Powder
- ½ tsp Salt
- 1 cup unsalted Butter, softened slightly (it should still be somewhat cold and firm)
- 1 cup packed light brown Sugar
- ½ cup granulated Sugar
- 2 large Eggs
- 1½ tsp Vanilla extract
- 3 cups rolled old fashioned Oats
- 1 cup Raisins, (preferably from a freshly opened package)
- 1 cup chopped Walnuts

Instructions:

Preheat oven to 350°.

Line rimmed 18"x13" baking sheets with parchment paper or silicone baking mats.

In a mixing bowl whisk together flour, cinnamon, baking soda, baking powder and salt for 20 seconds, set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, brown sugar, and granulated sugar until combined.

Mix in one egg, then blend in second egg and vanilla.

Add flour mixture and mix just until combined then mix in oats, raisins and walnuts.

Scoop dough out and shape into 1 1/2-inch balls, transfer to prepared baking sheet fitting 12 per sheet and spacing 2" apart.

Bake in preheated oven until golden brown on edges and nearly set (center should look under-cooked).