

Soft and Chewy Oatmeal Raisin Cookies

Prep time	Cook time	Total time
45 mins	10 mins	55 mins

These Soft and Chewy Oatmeal Raisin Cookies are super soft, thick, and loaded with oats and raisins. These cookies are easy to make and so delicious!

Serves: 22-24 cookies

Ingredients

- 1 cup (125 grams) all purpose flour ([spooned & leveled](#))
- ½ teaspoon ground cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup (115 grams) unsalted butter, softened to room temperature
- ½ cup (100 grams) brown sugar
- ¼ cup (50 grams) granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 and ½ cups (150 grams) old-fashioned rolled oats
- 1 cup (150 grams) raisins



Instructions

1. In a large bowl, whisk together the flour, cinnamon, baking soda, and salt. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using an electric mixer, cream together the butter, brown sugar, and granulated sugar for 1-2 minutes until well combined. Add the egg and vanilla extract and mix until fully combined.
3. Slowly mix in the flour mixture and continue mixing until just combined, then mix in the oats and raisins until fully combined, making sure to scrape down the sides of the bowl as needed.
4. Cover the cookie dough tightly with plastic wrap and refrigerate for 30 minutes.
5. Meanwhile, preheat the oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats and set aside.
6. Once the dough is chilled, remove it from the refrigerator and scoop out 1.5-2 tablespoon sized balls of cookie dough and dropped onto the prepared baking sheets. Make sure to leave a little room between each ball of cookie dough as they will spread a little while they bake.
7. Bake in separate batches at 350°F for 10-12 minutes or until the edges of the cookies are lightly golden brown and the top is set. Remove from the oven and cool on the baking sheet for 5 minutes, then transfer the cookies to a wire rack to finish cooling.

Notes

Prep time includes 30 minutes of chilling time.

Cookies may be stored on the counter in an airtight container for up to five days.

Recipe by Live Well Bake Often at <https://www.livewellbakeoften.com/soft-chewy-oatmeal-raisin-cookies/>