

Oatmeal-Raisin Cookies

Ingredients

¾ c white whole wheat flour	1 stick Earth Balance vegan butter, softened (or regular)
2 c old-fashioned oats	⅔ c dark brown sugar
¾ tsp baking soda	1 egg
Scant ½ tsp pink sea salt	1½ tsp vanilla
1 tsp cinnamon	¾ c raisins
¼ tsp nutmeg	⅓ c finely chopped toasted walnuts or pecans

Directions

Preheat oven to 350 degrees. Combine flour, oats, baking soda, salt and spices with a whisk; set aside. In the bowl of a stand mixer, cream butter and sugar on high speed until well blended, about 2 minutes. Add egg and vanilla; beat on medium until smooth. Add oat mixture, mix on low until well blended; then mix in raisins and nuts. Using a 2 Tbsp scoop, drop dough 3-in apart on parchment lined baking sheets; press to flatten slightly. Bake for 9-13 minutes (they will seem soft but will set upon cooling), cool 2 minutes on pan before removing to a rack. Makes about 24 cookies (or 48 small cookies with 1T scoop).

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