



Oatmeal Cookies

INGREDIENTS

Cookies

120 gr Plump raisins (cookie flavor will improve if they are soaked in water, wine, tea)

120 gr Old-fashioned rolled oats

102 gr All-purpose flour

5 gr Cinnamon

5 gr Baking soda

113 gr Butter, room temperature

75 gr Sugar

75 gr Light brown sugar

5 gr Salt

1 u Egg

10 gr Vanilla extract

DIRECTIONS

Preheat oven to 350 F, and line two baking sheets with parchment paper or silicone mat. Soak the raisins in wine and cover them.

Beat the butter, both sugars, and salt together until smooth. Add the egg, then the vanilla. Stop and scrape the bowl.

Add the dry ingredients until they are almost blended. Add the raisins and mix until well integrated.

Bake the cookies for 15 minutes.