

TASTE WITHOUT WASTE

Chewy Oatmeal Raisin Cookies

Makes 16 to 17 cookies

Ingredients

¼ cup + 3tbsp (98g) butter, softened
¼ cup brown sugar
2 tbsp caster sugar
1 egg
½ tsp vanilla essence
¾ cup wholemeal flour
½ tsp baking powder
¼ tsp salt
½ tsp cinnamon
1 ½ cups rolled oats
½ cups sultanas or raisins
¼ walnuts, chopped

Method

Preheat your oven to 175C. Lightly grease two baking sheets and line with baking paper.

Cream butter and sugars until light, fluffy and smooth. Gradually add vanilla essence and beaten egg. Mix until well combined.

In a separate bowl whisk the flour, baking powder, cinnamon and salt together. Tip into butter mixture and beat until well incorporated. Stir in oats, nuts and sultanas/raisins.

Scoop dough into rounded tablespoons and place on baking sheets, leaving about 3cm for spreading. Flatten each ball by pressing down lightly with the palm of your hand.

Bake for approximately 10-12 minutes or until light brown and starting to set around the edges. They will still appear gooey in the center, but will firm up when cooling. Cool on baking sheets for 2 minutes, then transfer to wire racks to cool completely.

Source: Adapted from [Bakergirl](#).

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