



Oatmeal Cookies

These cookies are classic oatmeal cookies: a little crispy, a little chewy.

Ingredients

- 1½ cups (210 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1¼ cups (175 g) GF oats, rolled or quick
- ¾ cup chopped walnuts (optional)
- ¾ cup raisins (optional)
- 12 tablespoons (1½ sticks) butter, room temperature
- ¾ cup brown sugar
- ¾ cup white sugar
- 1 egg, large
- 1 teaspoon vanilla

Directions

Line three sheet pans with parchment paper. Preheat oven to 350° with rack in the center of the oven

In a medium bowl, whisk together All-Purpose Flour Artisan Blend, baking soda, salt, and cinnamon; set aside. In another medium bowl, mix together oats, nuts, and raisins. In the bowl of a stand mixer with paddle attachment, beat together butter, brown sugar, and white sugar until creamy. Add egg and vanilla, and mix well. Add flour mixture, and mix until creamy again, scraping down the sides of bowl as needed. Add oatmeal with nuts and raisins and mix only until just combined.

Scoop 1¼-inch balls of dough (a small ice cream scoop works well) onto parchment-covered sheet pans, about 12 evenly spaced cookies per pan. Flatten tops just slightly and refrigerate until firm before baking so cookies don't spread too much in the oven.

Bake 10 to 16 minutes, until just starting to turn golden and cookies are bubbling slightly. If you cook until completely golden brown, they will be crispier, and still delicious. When firm enough to transfer, move cookies to a wire rack to cool completely.

NOTE: If raisins are too dried out, soak them in hot water until plump; drain well before adding to the dough.

Dough can be frozen and baked later. Wrap and freeze unused dough balls until ready to bake. Space frozen dough balls on pan as instructed above, and let dough thaw until firm but not soft before baking. Flatten tops just slightly and bake. If dough gets too soft, refrigerate again until firm so cookies don't flatten too much while baking.

VARIATION: To make oatmeal chocolate chip cookies, replace raisins and walnuts with 1 to 1½ cups chocolate chips.

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