

Soft & Chewy Oatmeal Raisin Cookies

Prep: 45–75 minutes (includes 30–60 minutes chill time) • Cook: 12–14 minutes per batch at 350°F (177°C)

Plush, bakery-soft oatmeal cookies scented with cinnamon and vanilla, studded with plump raisins and optional toasted walnuts, delivering a buttery chew with gently crisped edges. A touch of molasses deepens the flavor for a nostalgic, home-baked finish.

Ingredients

- 1 cup (16 Tbsp; 226g) unsalted butter (softened to room temperature)
- 1 cup (200g) light or dark brown sugar (packed)
- 1/4 cup (50g) granulated sugar
- 2 large eggs (room temperature preferred)
- 2 teaspoons pure vanilla extract
- 1 Tablespoon (15ml) unsulphured or dark molasses (do not use blackstrap)
- 1 and 2/3 cups (209g) all-purpose flour (spooned and leveled)
- 1 teaspoon baking soda
- 1 and 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 3 cups (255g) old-fashioned whole rolled oats
- 1 cup (140g) raisins (optional soak in warm water 10 minutes, then blot dry)
- 1/2 cup (64g) chopped toasted walnuts (optional)

Instructions

1. Using a hand mixer or a stand mixer fitted with the paddle, cream the softened butter and both sugars on medium speed until smooth, about 2 minutes.
2. Add the eggs and mix on high until combined, about 1 minute, scraping down the bowl as needed.
3. Add the vanilla and molasses and mix on high until fully combined; set aside.
4. In a separate bowl, whisk together the flour, baking soda, cinnamon, and salt.
5. Add the dry ingredients to the wet ingredients and mix on low until combined.
6. Beat in the oats, raisins, and walnuts (if using) on low speed; the dough will be thick and very sticky.
7. Cover and chill the dough for 30–60 minutes. If chilling longer (up to 2 days), let it sit at room temperature for at least 30 minutes before rolling and baking.
8. Preheat oven to 350°F (177°C). Line 2 large baking sheets with parchment paper or silicone baking mats.
9. Roll dough into balls, about 2 tablespoons of dough per cookie, and place 2 inches apart on prepared sheets (a cookie scoop helps with sticky dough).

10. Bake for 12–14 minutes, until lightly browned on the sides; centers will look very soft and slightly underbaked.
11. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely; cookies will continue to set as they cool.

Tags: Cookies, Dessert, Oats, Cinnamon, Chewy, Baking

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