

- These oatmeal raisin cookies are loaded with oats, raisins, and tons of flavor. They are soft and chewy, just the way I like them, and I know you'll love them too. Hi, I'm Lindsay from Life Love & Sugar, and today we are making oatmeal raisin cookies. All right, so to get started, we're gonna combine our dry ingredients. We have all purpose flour, baking soda, a little cinnamon, and salt. We'll set this aside, and we'll add our butter. And we've got two kinds of sugar. We have regular granulated sugar and some brown sugar for some extra flavor and moisture. And we'll pop this in our mixer and beat it together until it's light in color and fluffy in texture. All right, so once it's light and fluffy, you're ready to go. We're gonna go ahead and add our eggs one at a time, and then we'll mix until well combined after each. Okay so once all the wet ingredients are combined, we will add our dry ingredients. You'll wanna mix until just well combined. You don't wanna overmix. All right, there's still some flour on the inside of our bowl. That's fine 'cause we're gonna fold everything together at this point anyway, I just wanna make sure not to overmix the cookie dough. All right, so once everything's combined and you've got those raisins evenly dispersed, you'll have your finished cookie dough. Okay so at this point, you're gonna want to refrigerate your cookie dough. You wanna refrigerate it for two to three hours or overnight. You can prescoop the cookie dough or you can scoop it later. It's kind of a stickier cookie dough. So something you can do is actually refrigerate it for like 20 minutes so it firm up just a bit, and enough to scoop your balls, but either way you're gonna wanna refrigerate it. That allows the flour and the oats and the cookie dough to really soak up that moisture and it gives you that really soft and chewy cookie. So definitely refrigerate these. I know it's hard, but it's the right thing to do. So I'm gonna go ahead and scoop and then refrigerate. All right, so you want cookie dough balls of about two tablespoons per cookie. All right, now because the dough is pretty sticky, I'm actually gonna pop it in the fridge for a little bit and then I'll roll them into better balls and then let it finish refrigerating. All right, so once you've had a chance to let your cookie dough balls sit in the fridge and refrigerate for a little bit, you can go ahead and pull them outta the fridge about an hour before you're ready to bake them so they can actually soften just a bit. If they don't, they won't spread as much in the oven. So let 'em sit at about room temperature for about an hour. Pop 'em on your cookie sheet and then we can bake 'em. All right, time to pop these in the oven to bake. All right, so after your cookies are baked, you can let 'em cool for a few minutes and then move 'em over to a cooling rack to finish cooling. And there you have them, soft and chewy oatmeal raisin cookies, full of oats and raisins, and lots of good flavor. Let's see how they taste. So good. For the full recipe, head over to LifeLoveAndSugar.com.