

Oatmeal Raisin Cookies

Time: 10 minutes to make, 20 to bake

The bias cut and toasted burnish of Anson Mills oats give cookies made in their name a lightness of being, fine crispness, and fulsome flavor that leave similar confections speechless. No need to rinse hulls from the oats when preparing cookies—they won't stand out in the crowd.

Equipment Mise en Place

For this recipe you will need a mixing bowl, a whisk, a stand mixer with paddle attachment, a rubber spatula, 2 baking sheets lined with parchment paper, a 2-inch ice cream scoop, a metal spatula, and a wire cooling rack.

Baking Notes

The cookies will still be soft when you pull them out of the oven; they will become firmer as they cool.

Ingredients

- 1 1/2 cups (7.5 ounces) unbleached all-purpose flour
- 2 cups (10.5 ounces) Anson Mills Toasted Stone Cut Oats
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- Scant 1/2 teaspoon fine sea salt
- 1/4 teaspoon ground cinnamon or nutmeg
- 1/2 cup (2.4 ounces) raisins
- 10 tablespoons (5 ounces) unsalted butter, room temperature
- 1/2 cup (4 ounces) packed dark brown sugar
- 1/2 cup plus 2 tablespoons (4.4 ounces) granulated sugar
- 1 large egg
- 1 1/2 teaspoons vanilla extract

Directions

1. Adjust an oven racks to the lower-middle positions and heat the oven to 375 degrees. Line 2 sheet pans with parchment paper. Turn the flour, oats, baking powder and soda, salt, and cinnamon or nutmeg into a medium mixing bowl and whisk to combine; add raisins and stir to combine. Set aside.

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2. Beat the butter in the bowl of a stand mixer with a paddle attachment until light and fluffy, about 45 seconds. Scrape down the bowl. Add both sugars and beat on medium speed until the sugar has dissolved and the mixture is light and aerated, pausing once to scrape down the bowl, about 1 minute. With the mixer running on low speed, add the egg and vanilla; beat briefly to combine. Detach the bowl from the mixer and scrape it down. Stir the dry ingredients into the batter with a rubber spatula.

3. Using a 2-inch ice cream scoop, form sixteen 2-inch balls and place them on 2 baking sheets 2-inches apart. Flatten the balls slightly with moistened palms. Bake 1 sheet of cookies at a time, until golden brown on the bottoms and tops, 13 to 15 minutes, rotating the pan from front to back halfway through. Slide the parchment sheet onto a cooling rack and cool 15 minutes.

Makes sixteen 4-inch cookies