

# OAT & RAISIN COOKIES

*perfect for school lunches or with a glass of milk*

32-26 Cookies



prep time: 20 minutes

Cook time: 16-18  
minutes



## INSTRUCTIONS

1. Prep the oven: Heat to 180°C (160°C fan). Line two baking trays with baking paper.
2. Plump the raisins (optional but lovely): Cover raisins with hot water for 10 minutes, drain, and pat dry.
3. Combine dry ingredients: Sift flour, baking powder, salt, and cinnamon into a bowl.
4. Cream butter & sugars: Beat butter until smooth, then add both sugars and whip until light and fluffy.
5. Add eggs: Beat in eggs one at a time until fully incorporated.
6. Add dry ingredients: Switch to a wooden spoon and fold the flour mixture into the butter mixture.
7. Add oats & raisins: Stir through oats and raisins — the dough will be thick.
8. Shape: Scoop roughly 4 cm balls (about 2 tbsp dough), place on trays with plenty of space, and gently flatten.
9. Bake: Bake for 11 minutes, swap tray positions, then bake another 11–14 minutes until edges are golden and centres are pale.
10. Cool: Rest on trays for 5 minutes, then move to a rack. Best after 30 minutes.

## INGREDIENTS

### Dry

- 1 ½ cups plain flour
- ½ tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon

### Wet

- 250 g unsalted butter, softened
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 large eggs, room temperature

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## notes

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