

Oatmeal Cookies



There are hundreds, if not thousands of different recipes for oatmeal cookies...I cannot for sure tell you where I came up with this recipe. Of course by mixing, matching and trying different proportions from many recipes...and this is the recipe that I like to use when it comes to oatmeal cookies. I like my cookies chewy and my husband like them crunchy, so I bake the ones for him for a couple of minutes longer.

In spite of a big list of different ingredients required for this recipe, most of them, if not all, are ingredients that we all have available, so here it is...

Ingredients:

- ½ cup butter
- ½ cup brown sugar
- 1 egg

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{3}{4}$ cup all purpose flour

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon salt

1 $\frac{1}{2}$ cup oat

$\frac{2}{3}$ cup raisin

$\frac{2}{3}$ cup chopped walnut





Method:

In a bowl, mix all the dry ingredients together, except the oatmeal. Set aside.

In a bowl, beat the butter and the sugar, until creamy and light, add the egg and continue to beat until light and fluffy.

Fold in the flour mix, mix gently, add the oat and then the raisin and walnut.

Spoon the dough in a cookie sheet and bake in a pre-heated oven for 12 minutes at 350F.



I hope you enjoy this simple recipe for oatmeal cookies. If you like this cookie recipe, you might want to check the Peanut Butter Cookies and Chocolate Chips Cookies out.

Did you know that oat contain a lot of soluble fiber? Therefore, it helps to lower cholesterol. The sticky and viscous texture of oat when cooked is due to its soluble fiber referred as beta-glucan.

Thank you for stopping by Simple Recipes and have a great week!