



## Dessert: Oatmeal Raisin Cookies

Makes 20 large cookies. Freeze the extras or have the kids take them to school to share with their class.

6 tablespoons softened butter

1/2 cup granulated sugar

1/2 cup dark brown sugar

1 large egg

1 teaspoon vanilla extract

1 cup rolled oats

1/2 cup all-purpose flour

1/2 cup whole wheat pastry flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 cup raisins (for extra-plump raisins, soak them in hot water for 10 minutes and drain before adding to the cookie dough)

### Directions:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper and set aside. Combine butter, sugars, egg, and vanilla in the bowl of a mixer fitted with a paddle attachment. Mix on medium speed for 2 minutes, until fluffy. In a separate bowl combine oats, flours, baking soda, salt, and cinnamon. On low speed, add the dry ingredients to the mixer bowl and mix until just combined. Turn off the mixer and fold in the raisins, using a spatula. Spoon large tablespoons of dough onto the baking sheet—keep them at least 2 inches apart. Bake for 13 to 15 minutes. Allow to cool on the baking sheet for 5 minutes and then transfer to a cooling rack to cool completely.

2. For an extra treat—make icing! Combine 1/4 cup confectioners' sugar with 1 tablespoon heavy cream. Mix well and drizzle over cooled cookies.