

## Oatmeal Cookies

*(Joy of Baking)*

Makes about 32 cookies



- 170 g unsalted butter, room temperature
  - 200 g light brown sugar
  - 1 large egg, room temperature
  - 1 T honey (optional)
  - 1 tsp vanilla extract
  - 95 g all-purpose flour
  - ½ tsp baking soda
  - ½ tsp salt
  - ½ tsp ground cinnamon
  - 260 g old-fashioned rolled oats
  - 120 g walnuts or pecans, coarsely chopped
  - 75 g raisins, currants, dried cranberries or cherries
  - 85 g chocolate chips (optional)
1. Preheat oven to **170°C** and line two baking sheets with parchment paper.
  2. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **butter** until smooth.
  3. Add the **sugar** and beat until creamy and smooth (**about 1-2 minutes**).
  4. Add the **egg**, **honey**, and **vanilla** extract and beat to combine.
  5. In a separate bowl, whisk together the **flour**, **baking soda**, **salt**, and ground **cinnamon**.
  6. Add the flour mixture to the creamed mixture and beat until incorporated.
  7. Stir in the **rolled oats**, **nuts**, **raisins**, and **chocolate chips** (if using).
  8. For large cookies, use 55 g of batter and space the cookies about 7.5 cm apart on the baking sheet. *(Can use a small ice cream scoop to form the cookies, about 8 cookies pre tray.)*
  9. Lightly wet your hand and flatten the cookies slightly with your fingers so they are about 1¼-cm thick.
  10. Bake the cookies for **about 9-10 minutes** or until golden brown around the edges but still a bit soft and look a little wet in the center.
  11. Remove from oven and place the baking sheet on a wire rack. Let the cookies cool a few minutes on the baking sheet so they firm up, before transferring them to a wire rack to finish cooling.