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CORI'S Chewy Oatmeal Cookies 2025

Ingredients:

- 1 cup (226g) unsalted butter, softened
- 1 cup (200g) brown sugar, packed
- ½ cup (100g) granulated sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 1 ½ cups (190g) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon (optional but recommended)
- 3 cups (240g) old-fashioned rolled oats
- 1 cup (150g) raisins or chocolate chips (optional)
- ½ cup (60g) chopped walnuts or pecans (optional)

Instructions:

1. **Preheat Oven:** Set to **350°F (175°C)** and line a baking sheet with parchment paper.
2. **Cream Butter & Sugars:** In a large bowl, beat the **butter, brown sugar, and granulated sugar** together until light and fluffy (about 2 minutes).
3. **Add Wet Ingredients:** Mix in the **eggs and vanilla extract** until well combined.
4. **Dry Ingredients:** Stir in the **flour, baking soda, salt, and cinnamon** just until incorporated.
5. **Oats & Mix-Ins:** Fold in the **oats, raisins (or chocolate chips), and nuts** until evenly distributed.
6. **Scoop & Bake:** Drop dough by **rounded tablespoons** (or use a cookie scoop) onto the baking sheet, spacing them 2 inches apart.
7. **Bake:** Bake for **10–12 minutes**, or until the edges are lightly golden. The centers may look slightly underdone—that's perfect!
8. **Cool & Enjoy:** Let cool on the baking sheet for **5 minutes**, then transfer to a wire rack.

Pro Tips for the Best Oatmeal Cookies:

- For extra **chewy** cookies, use more **brown sugar than white sugar** (as in this recipe).
- **Don't overbake!** The cookies will continue setting after you remove them from the oven.
- Use **room temperature butter** for the best texture.
- Add a **pinch of nutmeg** for extra warmth and depth.
- USE ANYTHING YOU LIKE AS ADDITIONS, RAISINS, NUTS, CRAISINS, CHOCOLATE CHIPS, DATES, You do You!

These cookies stay fresh for **4–5 days** in an airtight container and **freeze well** for up to 3 months.