



Oat & Raisin Cookies

Ingredients

120g Soft unsalted butter
75g Light brown sugar
50g Granulated sugar
1 tsp Vanilla extract
1 Large egg
125g Plain flour
1/2 tsp Ground cinnamon
1/2 tsp Bicarbonate of soda
175g Rolled oats
150g Raisins

Method

- Put the butter, light brown sugar, granulated sugar and vanilla extract into the bowl of a stand mixer and cream together.
- Add the egg and mix again.
- Then add the flour, cinnamon, bicarbonate of soda and rolled oats and mix again.
- Finally add the raisins and mix again.
- Put the mixture in the fridge for at least an hour.
- When you are ready to bake the cookies pre-heat the oven to 180 degrees centigrade (160 fan) and line 2 baking trays with baking parchment.
- Roll the dough into walnut sized balls (30g approx) and place on the baking trays. You will need to do a few batches.
- Bake in the oven for 12 minutes.
- Leave to cool and set on the trays before transferring to a cooling rack.