

# OATMEAL RAISIN COOKIES

## (Class 144)

125g plain flour  
½ teaspoon ground cinnamon  
½ teaspoon baking powder  
¼ teaspoon salt  
150g rolled oats  
115g unsalted butter  
100g light brown sugar  
50g granulated sugar  
1 large egg  
1 teaspoon vanilla essence  
150g raisins

1. In a large bowl mix together the flour cinnamon, baking powder and salt. Stir in the oats.
2. In a separate bowl beat together the butter, brown sugar and granulated sugar until well combined. Add the egg and vanilla essence and mix until fully combined.
3. Add the dry ingredients and continue to mix until combined and then mix in the raisins.
4. Cover the cookie dough with clingfilm and refrigerate for at least 30 minutes
5. Preheat the oven to 180 C (350 F). Line baking trays with greaseproof paper.
6. When the dough is chilled, roll into balls and place on the baking trays pressing down to flatten each ball slightly.
7. Bake for 10-12 minutes or until the edges are slightly golden brown.