

CHEWY OATMEAL COOKIES

Ingredients

	1x	2x	4x
Oats	3.5 cups	7 cups	14 cups
Flour	1 cup	2 cups	4 cups
Baking Powder	1 tsp	2 tsp	4 tsp
Cinnamon	1.5 tsp	3 tsp	6 tsp
Salt, fine	0.5 tsp	1 tsp	2 tsp
Butter, unsalted	2 sticks	4 sticks	8 sticks
Brown Sugar, packed	0.75 cups	1.5 cups	3 cups
White Sugar	0.75 cups	1.5 cups	3 cups
Eggs, large	2	4	8
Vanilla Extract	2 tsp	4 tsp	8 tsp
Raisins	1.5 cups	3 cups	6 cups

Instructions

1. Heat oven to 350°F
2. Finely grind 1/7 of the oats.
3. Combine dry ingredients. Place flour, whole oats, finely ground oats, baking powder, cinnamon, and salt in a bowl and whisk to combine. Set aside.
4. Cream the butter and sugars. Place butter, brown sugar, and white sugar in a bowl and beat until light and fluffy. (If using a stand mixer or hand mixer, beat on medium for about 2 minutes).
5. Beat in eggs one at a time. Beat in the vanilla.
6. Slowly add flour mixture to wet ingredients and beat until just incorporated.
7. If using, fold in raisins/walnuts/chocolate chips.
8. Line baking sheets with parchment paper and scoop dough in heaping tablespoons.
9. Bake 8-9 minutes for soft, chewy cookies or 11-12 minutes for crispy cookies.