

Starbucks

Oatmeal Cookies

A recipe from Starbucks recipe cards passed out in store in 2009 modified by KC Coake and posted on realcoake.com

Servings: about 2 dozen

Prep & Cook Time: About 35-40 minutes

Ingredients:

- 1 1/2 cups old fashioned rolled oats (not quick cooking)
- 1/2 cup white whole wheat flour
- 1/4 cup dark raisins
- 1/4 cup golden raisins
- 1/4 cup dried cranberries
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter (room temperature)
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 4 tablespoons dark raisins- for topping (half if preparing for the freezer)
- 4 tablespoons golden raisins - for topping (half if preparing for the freezer)

Directions:

1. Preheat oven to 350 degrees.
2. Blend together the oats, flour, raisins, cranberries, baking powder, baking soda, and salt. Set aside.
3. Beat butter and sugars until light and fluffy. Add egg, cinnamon, and vanilla. Beat until combined.
4. Add oat mixture in 2 or 3 additions. Beat just until combined.
5. If preparing for the freezer, mix up half of the additional raisins for the topping. If cooking immediately, prepare the full amount of the raisins for the topping.
6. Using a small level scoop, scoop cookies onto a sil-pat lined tray for cooking or a parchment lined plate for freezer preparation. Cookies will expand as you cook them.
7. For freezer preparation, lightly press a small amount of the raisin topping on the top of the cookie dough ball. Place in the freezer until frozen. Label a freezer safe bag and place cookie dough balls in freezer. (They cook at the same temp but for 16-18 minutes).
8. For cooking immediately, press 1 teaspoon of the raisin topping on top of each cookie.
9. Bake for 12 to 16 minutes, or until the cookies are golden brown and still soft. Cool 5 minutes on trays. Remove to wire rack to cool completely.

