

## OATMEAL COOKIES

**x4**

### INGREDIENTS

1 ¾ cups oats  
¾ cup cake flour  
¾ teaspoon ground cinnamon  
½ teaspoon bicarbonate  
½ teaspoon salt  
140g butter, soft  
1/3 cup light brown sugar  
¼ cup granulated sugar  
1 large egg  
½ teaspoon vanilla  
½ cup raisins or cranberries

7 cups oats  
3 cups flour  
3 teaspoons cinnamon  
2 teaspoons bicarb  
2 teaspoons salt  
560g soft butter  
1 1/3 cups light brown sugar  
1 cup sugar  
4 eggs  
2 teaspoons vanilla  
2 cups raisins or cranberries

### METHOD

1. Stir together the oats, flour, cinnamon, bicarb and salt in a bowl.
2. Beat together the butter and sugars with an electronic beater at medium speed until fluffy +-3 minutes.
3. Add the egg and vanilla until well combined. Add the oat mixture and beat until just combined.
4. Stir in the raisins.
5. Roll into balls and flatten with wet fingers.
6. Bake at 170°C for 12-15 minutes until golden and crispy.