

Soft and Chewy Oatmeal Raisin Cookies

Yields: 15 cookies - Prep Time: 30 mins - Cook Time: 11 mins - Inactive Time: 40 mins - Total Time: 1 hr 21 mins

Ingredients

- 1 cup instant oats
- $\frac{3}{4}$ cup whole wheat flour
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{8}$ tsp salt
- 2 tbsp unsalted butter, melted and cooled slightly
- 1 large egg, room temperature
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup honey
- $\frac{1}{4}$ cup raisins



Source: Amy's Healthy Baking

Instructions

1. Whisk together the oats, flour, baking powder, cinnamon, and salt in a medium bowl. In a separate bowl, whisk together the butter, egg, and vanilla. Stir in the honey. Add in the flour mixture, stirring just until incorporated. Fold in the raisins. Chill the cookie dough for 30 minutes.
2. Preheat the oven to 325°F, and line a baking sheet with parchment paper.
3. Drop the cookie dough into 15 rounded scoops onto the prepared sheet, and flatten slightly. Bake at 325°F for 11-14 minutes. Cool on the pan for 10 minutes before transferring to a wire rack.

Nutrition (for 1 cookie)

Calories: 100 – Carbohydrates: 19 grams – Total Fat: 2.5 grams – Saturated Fat: 1 gram – Fiber: 1.5 grams – Protein: 2 grams – Sodium 74 mg