

## The Ultimate Soft Oatmeal Cookies with Raisins, Nuts, and Chocolate

Oatmeal Raisin Walnut Chocolate Chip Cookies



OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

125g butter, at room temperature  
¾ cup brown sugar  
¾ cup white granulated sugar  
1 egg  
1 cup all-purpose flour  
1½ cups old-fashioned oats  
1 tsp ground cinnamon  
¾ tsp baking soda  
¼ tsp salt (skip if using salted butter)  
2 tsp cornstarch  
¾ cup dried seedless black raisins  
¾ cup walnuts, hand-crushed  
¾ cup dark chocolate chips

### DIRECTIONS

- Step 1: Preheat the Oven: Preheat to 175°C (350°F).
- Line a baking sheet with parchment paper.
- Step 2: Combine the Dry Ingredients: In a small bowl, whisk together: Flour
- Oats
- Cinnamon
- Baking soda
- Salt
- Cornstarch
- Set aside.
- Step 3: Cream the Butter and Sugars: In a medium bowl, beat butter, brown sugar, and white sugar together until creamy and smooth.
- Add the egg and beat until fully incorporated.
- Step 4: Mix the Dough: Add the dry mixture to the wet ingredients.
- Mix using a spatula or your hands until a cohesive dough forms.
- Fold in the raisins, walnuts, and chocolate chips.
- Step 5: Shape the Cookies: Scoop tennis ball-sized portions of dough and roll gently.
- Place onto baking sheet with at least 4-5 cm of space between cookies and edges.
- Lightly flatten each dough ball.
- Step 6: Bake: Bake for 12-15 minutes, or until edges are just starting to brown.
- Do not overbake-they'll continue to cook on the tray.
- Step 7: Cool and Enjoy: Let cookies cool on the tray for 5 minutes, then transfer to a wire rack.

21. Serve warm or at room temperature.

### TIPS FOR SUCCESS

Chill the dough for 30 minutes for thicker cookies.

Swap raisins for dried cranberries or chopped dates.

Add orange zest or a pinch of nutmeg for a seasonal twist.

Use chopped pecans or omit nuts for allergy-friendly baking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-ultimate-soft-oatmeal-cookies-with-raisins-nuts-and-chocolate/>