

Chewy Oatmeal Cookies with Raisins, Walnuts & Chocolate Chips

Homemade Oatmeal Cookies Recipe



OVEN
350°F

TIME
15 min

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INGREDIENTS

125g unsalted butter, room temperature
¾ cup brown sugar
¾ cup white granulated sugar
1 large egg
1 cup all-purpose flour
1½ cups oatmeal (old-fashioned or rolled oats)
1 tsp ground cinnamon
¾ tsp baking soda
¾ tsp salt
2 tsp cornstarch
¾ cup dried seedless black raisins
¾ cup hand-crushed walnuts
¾ cup dark chocolate chips

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 175°C (350°F). Line a baking sheet with parchment paper.
- 2.** Mix Dry Ingredients: In a small bowl, whisk together the flour, oats, cinnamon, baking soda, salt, and cornstarch. Set aside.
- 3.** Cream Butter & Sugars: In a medium bowl, beat the softened butter, brown sugar, white sugar, and egg together until creamy and smooth.
- 4.** Combine Wet & Dry: Add the dry mixture to the wet mixture. Stir with a spatula (or your hands) until just combined.
- 5.** Add Mix-Ins: Fold in the raisins, crushed walnuts, and chocolate chips until evenly distributed.
- 6.** Shape the Cookies: Scoop tennis ball-sized pieces of dough and roll them gently. Place them on the baking sheet, leaving 4-5 cm of space between each to allow for spreading. Lightly press each ball down to flatten slightly.
- 7.** Bake: Bake in the preheated oven for 12-15 minutes, or until the edges are just starting to brown. The centers should look slightly underdone-that's what makes them chewy!
- 8.** Cool & Enjoy: Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely. Then grab a glass of milk and enjoy the cookie bliss!

TIPS FOR SUCCESS

Use room temperature butter for the best creaming texture.

Don't overmix once the flour is added-this keeps the cookies soft.

Customize the mix-ins : try white chocolate chips, cranberries, or pecans.

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

Original recipe: <https://chefmaniac.com/chewy-oatmeal-cookies-with-raisins-walnuts-chocolate-chips/>