

The Best Oatmeal Raisin Cookies You'll Ever Make (Makes 60!)

Classic Oatmeal Raisin Cookies ?



OVEN
350°F

TIME
11 min

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INGREDIENTS

- 1/2 cups Crisco (or vegetable shortening)
- 2 cups brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1/2 cup water
- 2 tsp vanilla extract
- 6 cups quick oats (uncooked)
- 2 1/2 cups all-purpose flour
- 2 tsp salt
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1 1/2 cups raisins

DIRECTIONS

1. Preheat your oven to 350°F (175°C). Line baking sheets with parchment or lightly grease.
2. Cream the : Crisco, brown sugar, white sugar, eggs, water, and vanilla until smooth and fluffy.
3. Mix : Dry Ingredients: In a separate bowl, whisk together flour, salt, baking soda, and cinnamon. Stir in oats and raisins.
4. Combine: Gradually add the dry mixture into the wet until fully incorporated.
5. Scoop onto baking sheets using a tablespoon or small cookie scoop, spacing slightly apart.
6. Bake for 11 minutes. Then rotate the pans-switch top and bottom racks, and turn sheets front to back.
7. Finish : Baking: Bake for an additional 4 minutes or until golden brown around the edges.
8. Cool on the pan for 5 minutes, then transfer to wire racks.

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

Original recipe: <https://chefmaniac.com/the-best-oatmeal-raisin-cookies-youll-ever-make-makes-60/>