

Chewy Oatmeal Raisin Cookie Bars: The Easiest Way to Enjoy a Classic

To make these delightful Oatmeal Raisin Cookie Bars, you'll need:



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 3 cups old-fashioned rolled oats
- 1 1/2 cups raisins

DIRECTIONS

- 1. Preheat : Oven & Prep Pan:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking pan, or line it with parchment paper, leaving an overhang on the sides for easy removal later.
- 2. Cream : Butter and Sugars:** In a large bowl, using an electric mixer, cream together the softened butter, light brown sugar, and granulated sugar until light and fluffy, about 2-3 minutes.
- 3. Add : Eggs and Vanilla:** Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract until just combined.
- 4. Combine : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking soda, salt, and ground cinnamon.
- 5. Combine : Wet and Dry:** Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix.
- 6. Stir in : Oats and Raisins:** With the mixer on low, or by hand with a sturdy spoon, stir in the old-fashioned rolled oats and raisins until evenly distributed throughout the dough.
- 7. Press into : Pan:** Press the cookie dough evenly into the prepared 9x13-inch baking pan. You might find it easiest to use lightly greased hands or the back of a spoon to get an even layer.
- 8. Bake:** Bake for 25-30 minutes, or until the edges are golden brown and a toothpick inserted into the center comes out with moist crumbs (not wet batter). The center may still look slightly soft, but it will set as it cools.
- 9. Cool & : Slice:** Remove the pan from the oven and let

the cookie bars cool completely in the pan on a wire rack before slicing into squares. This is crucial for them to hold their shape and achieve the perfect chewy texture.

SWAPS & NOTES

But let's be honest, scooping out individual cookies can be a bit of a production.

That's why Oatmeal Raisin Cookie Bars are my absolute favorite way to get all that classic flavor with a fraction of the effort.

These bars are soft, delightfully chewy, and perfect for sharing (or not!).

They're a fantastic bake for potlucks, lunchboxes, or simply a cozy afternoon treat.

TIPS FOR SUCCESS

Don't Overbake: This is the most important tip for chewy cookie bars!

They should look slightly underdone in the very center when you pull them out.

They will continue to cook and set as they cool.

Proper Cooling: Resist the urge to slice them warm!

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

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