

Oatmeal Raisin Cookie Bars: Soft, Chewy, and Irresistible

warm, comforting taste of classic oatmeal raisin cookies



OVEN
350°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup unsalted butter, melted
- 1 cup brown sugar, packed
- $\frac{1}{2}$ cup granulated sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour
- 2 cups old-fashioned rolled oats
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 cup raisins
- $\frac{1}{2}$ cup chopped walnuts (optional)

How to Make Oatmeal Raisin Cookie Bars:

1. Preheat the Oven:

Preheat your oven to 350°F (175°C).

Line a 9x13-inch baking dish with parchment paper or lightly grease it.

2. Mix the Wet Ingredients:

In a large bowl, whisk together the melted butter, brown sugar, and granulated sugar until smooth.

Add the eggs and vanilla extract, mixing until well combined.

3. Combine the Dry Ingredients:

In a separate bowl, whisk together the flour, oats, baking soda, cinnamon, and salt.

4. Fold Everything Together:

Gradually mix the dry ingredients into the wet ingredients until fully incorporated.

Fold in the raisins and walnuts (if using).

5. Bake Until Golden:

Spread the dough evenly into the prepared baking dish.

Bake for 22-25 minutes, or until the edges are golden brown and a toothpick inserted in the center comes out clean.

6. Cool, Slice, and Enjoy:

Let the bars cool in the pan for at least 15 minutes before slicing.

Cut into squares and enjoy warm or at room temperature!

My Best Tips for Perfect Oatmeal Raisin Cookie Bars:

Use old-fashioned oats - They give the best chewy texture.

Soak the raisins in warm water for 10 minutes before adding them for extra plumpness.

Let them cool before slicing - This helps them set and hold their shape.

Add extra mix-ins - Try shredded coconut, dark chocolate chips, or a drizzle of icing!

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Line a 9x13-inch baking dish with parchment paper or lightly grease it.
3. Mix the Wet Ingredients: In a large bowl, whisk together the melted butter, brown sugar, and granulated sugar until smooth.
4. Add the eggs and vanilla extract, mixing until well combined.
5. Combine the Dry Ingredients: In a separate bowl, whisk together the flour, oats, baking soda, cinnamon, and salt.
6. Fold Everything Together: Gradually mix the dry ingredients into the wet ingredients until fully incorporated.
7. Fold in the raisins and walnuts (if using).
8. Bake Until Golden: Spread the dough evenly into the prepared baking dish.
9. Bake for 22-25 minutes, or until the edges are golden brown and a toothpick inserted in the center comes out clean.
10. Cool, Slice, and Enjoy: Let the bars cool in the pan for at least 15 minutes before slicing.
11. Cut into squares and enjoy warm or at room temperature!
12. My Best Tips for Perfect Oatmeal Raisin Cookie Bars: Use old-fashioned oats - They give the best chewy texture.
13. Soak the raisins in warm water for 10 minutes before adding them for extra plumpness.

14. Let them cool before slicing - This helps them set and hold their shape.
15. Add extra mix-ins - Try shredded coconut, dark chocolate chips, or a drizzle of icing!
16. What to Serve with Oatmeal Raisin Cookie Bars: These bars pair beautifully with:
17. A glass of cold milk - A classic combination.
18. Hot coffee or tea - Perfect for a cozy snack.
19. Vanilla ice cream - For an indulgent dessert.
20. A spread of peanut or almond butter - For a protein boost.
21. FAQs: Can I make these bars ahead of time?Yes! Store in an airtight container at room temperature for up to 5 days.
22. Can I freeze oatmeal raisin cookie bars?Absolutely! Wrap individual bars in plastic wrap and store in a freezer-safe bag for up to 3 months.
23. Can I substitute the raisins?Yes! Try dried cranberries, chopped dates, or chocolate chips instead.
24. These : Oatmeal Raisin Cookie Bars are soft, chewy, and packed with warm cinnamon flavor, making them the perfect snack, dessert, or breakfast treat. Whether you're baking them for your family, meal prepping, or bringing them to a gathering, they're guaranteed to be a hit!
25. Give them a try and let me know how they turn out!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/oatmeal-raisin-cookie-bars-soft-chewy-and-irresistible/>