

Easy Oatmeal Raisin Cookies: Soft, Chewy & Classic

Easy Oatmeal Raisin Cookies Recipe



OVEN
350°F

TIME
11 min

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INGREDIENTS

- 1 1/2 cup Crisco (vegetable shortening)
- 2 cups brown sugar, packed
- 1 cup granulated sugar
- 2 large eggs
- 1/2 cup water
- 2 tsp vanilla extract
- 6 cups of uncooked oats (quick oats recommended)
- 2 1/2 cups all-purpose flour
- 2 tsp salt
- 1 tsp baking soda
- 2 tsp cinnamon
- 1/2 cup raisins (use more raisins if desired, up to 1 cup)

Swaps and Notes:

Crisco: Vegetable shortening is traditional for this recipe, contributing to the unique texture. Butter can be substituted for some or all of the Crisco, but it will result in a different texture (more crisp, less chewy).

Sugars: The combination of brown and granulated sugar provides depth of flavor and contributes to the chewy texture.

Oats: Quick oats are recommended as they blend into the cookies more seamlessly than old-fashioned rolled oats, leading to a softer texture.

Flour: All-purpose flour is standard.

Salt, Baking Soda, Cinnamon: These are essential

for flavor and proper leavening. Ensure your baking soda is fresh for the best rise.

Raisins: Adjust the amount of raisins to your preference. For those who love them, adding more (up to 1 cup) will make for a fruitier cookie.

Add-ins: As noted in the recipe, for variety, you can add nuts (like chopped walnuts or pecans), chocolate chips, or shredded coconut along with or in place of some raisins.

DIRECTIONS

1. Baking these delightful oatmeal raisin cookies is a simple process that yields a large, satisfying batch.
2. **Preheat : Oven:** Preheat your oven to 350°F (175°C).
3. **Cream : Wet Ingredients:** In a large mixing bowl, beat the 1 1/2 cups Crisco, 2 cups brown sugar, 1 cup granulated sugar, 2 large eggs, 1/2 cup water, and 2 tsp vanilla extract together with an electric mixer until the mixture is creamy and well combined. Scrape down the sides of the bowl as needed.
4. **Combine : Dry Ingredients (Separate):** In a separate medium bowl, whisk together the 2 1/2 cups all-purpose flour, 2 tsp salt, 1 tsp baking soda, and 2 tsp cinnamon. This ensures all dry ingredients are evenly distributed.
5. **Mix : Everything:** Add the combined dry ingredients to the wet mixture in the large bowl. Add the 6 cups of uncooked quick oats and the 1/2 cup raisins (or more, if desired). Mix with the electric mixer on low speed, or stir with a sturdy spoon, until all ingredients are just combined and no dry streaks of flour remain. Be careful not to overmix.
6. **Scoop & : Bake:** Drop rounded tablespoons of cookie dough onto ungreased baking sheets, spacing them about 2 inches apart.
7. **Bake & : Rotate:** Bake for 11 minutes. Then, rotate the pans from front to back and from the top rack to the bottom rack (if using two racks). Cook for another 4 minutes, then check to see if the cookies are done. The cookies should be lightly golden brown around the edges and still look slightly soft in the center. They will set up more as they cool.

8. Cool: Remove the baking sheets from the oven. Let the cookies cool on the baking sheets for 2-3 minutes before transferring them to a wire rack to cool completely.

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