

OATMEAL RAISIN CHOCOLATE CHIP COOKIES

375 12 TO 15 MINUTES

2 1/2 Cups	AP flour
2 tsp	Baking powder
1/2 tsp	Salt
1/4 tsp	Baking soda
1 Cup (2 sticks)	Unsalted butter softened
1 Cup	Packed light brown sugar
1/2 Cup	Granulated sugar
1 tsp	Vanilla extract
1	Egg
1 Cup	Quick Oats
12 ounces	Raisins
12 ounces	Semi sweet chocolate chips
1 Cup	Chopped walnuts, optional

Heat oven to 375*

In a large bowl, whisk flour, baking powder, baking soda and salt. Set aside.

In standing mixer, cream butter add egg, both sugars, beat until mixed well. Add egg and vanilla beat until light and fluffy Add flour mixture a little at a time, mix well. Take off mixer and hand stir in quick oats, raisins and chips. Stir just until mixed.

Use a medium size dough scoop, drop onto a ungreased cookie sheet. Bake for 12-15 minutes. Cool completely on a wire rack.

Makes about 3 to 4 dozen cookies depending on the size.