

# Oatmeal Cookies Soft & Crispy

One recipe two different kind of cookies

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## INGREDIENTS

(makes 12 cookies)

- 100g (½ cup) soft butter
- 60g (about 1/3 cup) sugar
- 1 egg
- 2tsp vanilla extract
- 30g (5tbsp) all purpose flour
- 1 ½ tsp baking powder
- 180g (2 cups) oats
- 50g (about 1/3 cup) raisins (optional)



## DIRECTIONS

1. Beat the softened butter with the sugar with a hand mixer until soft and pale (about 2-3 minutes).
2. Add the egg and beat again for about 30 seconds or until combined.
3. Then add the vanilla extract and beat again shortly.
4. Swap the mixer to a spatula and sift in the flour and the baking powder. Fold in just until combined.
5. Add in about half of the oats and fold in shortly. Then add in the rest of the oats and fold in just until combined. Add raisins and fold in.
6. Chill the cookie dough in the fridge for about 30 minutes.
7. Pre-heat the oven to 200°C (390°F) if making cookies that are crispy on the outside and chewy on the inside, or to 180°C (355°F) if making crispy and thin cookies.
8. Cover a baking tray with parchment paper and form 12 equal sized cookies with an ice cream scooper or a tablespoon. Leave enough room between each cookie as they will spread.
9. Bake the cookies for 10-15 minutes or until golden.
10. Remove from the oven and allow to cool completely. Store in an airtight container to keep the cookies crispy.