

FLOURLESS OATMEAL RAISIN COOKIES

Makes 12-16 cookies

EQUIPMENT:

Standing mixer with paddle attachment
Food processor
Medium mixing bowl
Whisk
Measuring cups & spoons
Ice cream scoop
Cookie sheet
Parchment paper

INGREDIENTS (FILLING):

1 $\frac{3}{4}$ c & 1 $\frac{3}{4}$ c Rolled oats
2 tbsp Cornstarch
 $\frac{3}{4}$ tsp Salt
 $\frac{3}{4}$ tsp Baking soda
 $\frac{1}{4}$ tsp Cinnamon
 $\frac{3}{4}$ c Unsalted butter, room temperature
1 $\frac{1}{8}$ c Dark brown sugar
2 Whole eggs
1 $\frac{1}{2}$ tsp Vanilla extract
1 c Golden raisings

STEPS:

1. Pre- heat oven to 350°
2. Measure out the first amount of rolled oats and place into a food processor. Process oats until consistency of flour. This will take at least 1 minute. Be sure not to under process oats. Pour oats into a mixing bowl.
3. Add cornstarch, salt, baking soda and cinnamon to the oat flour. Whisk ingredients together and set aside.
4. Add butter and brown sugar to the standing mixer with a paddle. Mix on low speed for 30 seconds to incorporate the sugar.
5. Scrape down the sides of the bowl and paddle. Place on medium speed for two minutes or until light and fluffy.
6. Slowly stream in eggs and vanilla and mix until creamy.
7. Scrape down the sides of the bowl & paddle again and mix for one more minute until smooth.
8. Add the processed oat mixture in two parts, then mix on low speed for 30 seconds.
9. Measure out the second amount of rolled oats and the raisins, add to the mixer.
10. On low speed mix for exactly 2 minutes.
11. Refrigerate dough for 1 hour.
12. Scoop 6 cookies per parchment lined sheet tray. You may also lightly spray the pan.
13. Place in oven and bake at 350° for approximately 12-14 minutes or until edges are a light golden blonde.
14. Let cool at room temperature.
15. Store in an air-tight container and enjoy!