

Big and Chewy Oatmeal-Raisin Cookies

Source: The America's Test Kitchen Family Cookbook

Yields: approximately 20 large cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg
2 sticks (16 tablespoons) unsalted butter, softened
1 cup packed light brown sugar
1 cup granulated sugar
2 large eggs
3 cups old-fashioned rolled oats
1 1/2 cups raisins

Directions

Whisk the flour, baking powder, salt and nutmeg in a medium bowl and set aside.

Using a stand mixer fitted with the paddle attachment (you can also use a hand mixer), beat the softened butter and sugars on medium speed until light and fluffy (3-6 minutes). Beat in the eggs, one at a time, until combined; scraping down the sides of the bowl, as needed.

Reduce the speed of the mixer to low and slowly add the flour mixture until combined (about 30 seconds). Using a spatula, stir in the oats and raisins just until combined.

Refrigerate dough for an hour before baking (you can refrigerate longer). When ready to bake, preheat the oven to 325 F degrees. Line two baking sheets with parchment paper.

Using a large cookie scoop, drop dough onto prepared baking sheets. If you do not have a large cookie scoop, measure approximately 1/4 cup of dough and roll into a balls before placing on cookie sheet. Make sure to space dough about 2 1/2 inches apart. Using the bottom of a measuring cup, flatten the cookies slightly.

Bake cookies for 20-22 minutes, until edges are golden and tops of cookies are still puffy. Cool cookies on baking sheet for 10 minutes, then serve warm or transfer to a wire rack and cool completely.