

# Oatmeal Raisin Cookies

By Chef Marvin Woods

## Ingredients:

- 1 cup butter (soft)
- 1 cup packed dark brown sugar
- ¼ cane sugar
- 2 large eggs
- 1 tablespoon vanilla paste
- 1 tablespoon sorghum
- 1 ½ level cups gluten-free flour
- ½ teaspoon baking soda
- 2 teaspoons ground cinnamon
- ½ teaspoon salt
- 3 cups old fashion whole rolled oats
- 1 cup raisins
- ½ cup coconut flakes

## Instructions:

Using a hand mixer or a stand mixer fitted with paddle attachment, cream the softened butter and both sugars together on medium. Add the eggs and mix on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the vanilla and molasses and mix on high until combined. Set aside.

In a separate bowl, whisk the flour, baking soda, cinnamon and salt together. Add to the wet ingredients and mix on low until combined. Beat in the oats and raisins on low speed until everything combines. Dough will be thick remove from the bowl and place in the refrigerator for at least 60 minutes and up to overnight.

Preheat oven to 350°F. Line two large baking sheet trays with silicone baking mats. Using a 2-3 ounce cookie or ice cream scoop, roll balls of dough and place 2 inches apart on the baking sheets. Bake for 12 to 14 minutes or until lightly browned on the sides. The centers will look very soft and under baked.

Remove from the oven and let cool on baking sheet 5 minutes before transferring to wire rack to cool completely. The cookies will continue to set on the baking sheet during this time.

Makes: 28 cookies