

# Bakery-Style Oatmeal Raisin Cookies

Recipe By *Hannah Kaminsky*



Cooking and Prep:  40  
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Tu-Bishvat

Diet: Vegetarian

Source: Whisk by Ami

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## Ingredients (11)

### Main ingredients

- 2 cups old-fashioned rolled oats
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon **Gefen Ground Cinnamon**

- 1/2 cup toasted walnuts, chopped
  - 1 cup raisins
  - 1/2 cup dark brown sugar, firmly packed
  - 2/3 cup **Galilee's Delicacy Silan Date Syrup** or molasses
  - 1/2 cup non-dairy margarine, melted (use soy-free, if needed)
  - 2 teaspoons **Gefen Vanilla Extract**
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## Start Cooking

### Prepare the Cookies

1. Preheat your oven to 350 degrees Fahrenheit and line two or three baking sheets with Silpats or Gefen Easy Baking Parchment Paper. Set aside.
2. Place the oats in your food processor and pulse until they're mostly broken down and look like instant oats, but still have slightly more texture and some whole oats remaining. If you're short on time, you could substitute half rolled oats and half instant, but the texture isn't quite the same.
3. Transfer the lightly ground oats to the bowl of your stand mixer or just a large bowl, and add the flour, baking soda, salt, cinnamon, walnuts, and raisins. Stir to distribute all of the dry goods evenly and coat the raisins with flour so that they don't all clump together. Set aside.
4. In a separate bowl, thoroughly mix the brown sugar, Silan, melted margarine, and vanilla until smooth. Pour these wet ingredients into the bowl of dry, and mix until you achieve a thick batter and no dry patches of flour remain. Be sure to scrape down the sides of the bowl every now and then as you stir to make sure you don't miss any big clumps hiding in there.
5. Scoop out a scant quarter cup of dough for each cookie (I find that an ice cream scoop is an indispensable tool) onto your prepared baking sheets, and very lightly press down the tops so that they're not mounded up in the center. Bake for just 10-12 minutes, and err on the side of less time to ensure soft, chewy cookies. Slide the silpats or parchment papers off the hot sheets immediately after pulling the cookies from the oven and let cool completely before storing in an air-tight container, or serving up with a tall glass of non-dairy milk.

**Note:**

Yield: 2-3 dozen cookies.