



BEST-EVER OATMEAL CHIP COOKIES

INGREDIENTS:

1 1/4 C. FLOUR
3/4 C. STEEL-CUT (OKAY TO SUBSTITUTE REGULAR) OATS
1/2 TSP. BAKING SODA
1/2 TSP. KOSHER SALT
1 1/2 C. DARK BROWN SUGAR
1/4 C. UNSALTED BUTTER, ROOM TEMPERATURE
1/4 C. LIGHT SOUR CREAM
1 TSP. VANILLA EXTRACT
1 EGG, ROOM TEMPERATURE
1/2 C. DRIED CRANBERRIES, COARSELY CHOPPED
1/4 C. RAISINS
1/2 C. SEMISWEET CHOCOLATE CHIPS

DIRECTIONS:

- 1. HEAT OVEN TO 350.**
- 2. COMBINE FLOUR, OATMEAL, SODA AND SALT IN A SMALL BOWL.**
- 3. IN A SEPARATE MEDIUM BOWL CREAM BROWN SUGAR, BUTTER AND SOUR CREAM WITH AN ELECTRIC MIXER UNTIL SMOOTH AND LIGHT.**
- 4. ADD VANILLA AND EGG; BEAT WELL.**
- 5. MIX IN DRY INGREDIENTS A BIT AT A TIME UNTIL YOU CAN NO LONGER SEE FLOUR STICKING TO THE OATS.**
- 6. FOLD IN REMAINING INGREDIENTS.**
- 7. DROP 36 EVENLY-SIZED ROUNDED SPOONFULS 2" APART ON PARCHMENT PAPER-LINED BAKING SHEET.**
- 8. BAKE 15 MINUTES TURNING AND SWITCHING PANS HALFWAY THROUGH; UNTIL JUST SET.**
- 9. REMOVE FROM OVEN; COOL ON PAN 3 MINUTES, THEN COOL COMPLETELY ON WIRE RACKS.**

MAKES 36.