Oatmeal Chocolate Chip Cookies

Ingredients

* 125 mL butter (room temperature)
* 80 mL packed brown sugar
* 30 mL white sugar
* 2 mL vanilla extract
* 180 mL all-purpose flour
* 1 mL salt
* 2 mL baking soda
* 30 mL boiling water
* 250 mL quick cooking oats
* 60 mL raisins (soaked in warm water for 5 minutes)
* 60 mL semi-sweet chocolate chips

Directions

1. Using a pastry blender, cream together butter, brown sugar, white sugar, and vanilla until light and fluffy. Add flour and salt, and mix well with a wooden spoon.
2. Dissolve baking soda in boiling water, stir, and add to mixture. Stir in oats, raisins and chocolate chips and make sure the whole mixture is moist and ingredients are evenly stirred in.
3. Drop by small spoonfuls onto parchment-lined cookie sheet. Bake at 350 degrees F for 10-12 minutes. (DO NOT over-bake – you don’t want the cookies to have burnt and crispy edges!)
4. Remove the cookies from the oven and let them sit for 3 minutes to cool. Once cool, remove from pan using plastic spatula and serve on a large plate.

Equipment Needed:

Pastry blender Custard cups

Large metal bowl Parchment paper

Wooden spoon Cookie sheet

Measuring spoons (1 mL, 2 mL) Plastic spatula

Liquid measuring cup (glass) 2 kitchen spoons

Various dry measuring cups Rubber spatula