



Starbuck's Outrageous Oatmeal Cookies

ingredients

- 1½ cups old-fashioned rolled oats (not quick-cooking)
- ½ cup all-purpose flour
- ¼ cup dark raisins
- ¼ cup golden raisins
- ¼ cup dried cranberries
- ¼ tsp baking powder
- ¼ tsp baking soda
- ½ tsp pink himalayan sea salt
- 6 Tbsp unsalted butter, room temperature
- ½ cup packed dark-brown sugar
- ¼ cup granulated sugar
- 1 large egg
- ½ tsp ground cinnamon
- 1 tsp pure vanilla extract
- 4 Tbsp dark raisins (topping)
- 4 Tbsp golden raisins (topping)

directions

- Preheat oven to 350.
- Blend together oats, flour, raisins, cranberries, baking powder, baking soda, and salt; set aside.
- Beat butter and sugars until light and fluffy.
- Add egg, cinnamon and vanilla; beat until combined.
- Gradually add oat mixture; beat until combined.
- Combine raisins for topping in separate bowl and set aside.
- Drop dough by rounded tablespoonfuls, 2 inches apart, onto two baking sheets.
- Place 1 mounded teaspoon of raisins on top of dough.
- Bake until cookies are golden brown but still soft, 12 to 16 minutes.
- Cool 5 minutes on sheets; transfer cookies to a wire rack to cool.