Oat and Raisin Cookies

Preparation time: 30 minutes
Cooking time: 12-15 minutes
Overall inc. cooling: 1 hour
Makes: approx. 18 cookies, depending on size

Ingredients

- 100g Raisins
- 150ml Vegetable oil
- 200g Caster sugar
- 1 Large egg, beaten
- 1 tsp Ground cinnamon
- 1 tsp Vanilla extract
- 140g Plain flour
- ¼ tsp Bicarbonate of soda
- 300g Oats

Method

1. Preheat the oven to gas mark 4, 180°C, 160°C fan
2. Grease two baking sheets with a little butter
3. Soak the raisins in 50ml of boiling water for 20 minutes
4. Mix the vegetable oil and caster sugar together in a large bowl
5. Beat in the egg, vanilla extract, and cinnamon
6. Strain the raisin liquid in and beat this in too. Keep back the raisins
7. Sift the plain flour and bicarbonate of soda into the liquid mixture, add the oats, and mix
8. Finally mix in the raisins
9. Put heaped tablespoons of the mixture onto the baking sheets spread out about 2-3cm from each other as they will spread
10. Bake for 12-15 mins until golden
11. Cool on the trays for 10 minutes, then transfer to a cooling rack to full cool
12. Store in an airtight container

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Ingredients
- 100g Raisins
- 150ml Vegetable oil
- 200g Caster sugar
- 1 Large egg, beaten
- 1 tsp Ground cinnamon
- 1 tsp Vanilla extract
- 140g Plain flour
- ¾ tsp Bicarb. of soda
- 300g Oats

Utensils
- Measuring jug
- Large & Small bowls
- Wooden spoon & Scales
- Sieve
- Baking sheets
- Cooling rack
- Airtight container
- Oven gas 4, 160°C fan

1. Weigh the 100g of raisins into the small bowl
2. Measure 50ml of boiling water in the measuring jug
3. Pour the boiling water over the raisins and leave them to soak for 20 minutes
4. Weigh 200g of caster sugar into the large bowl
5. Make sure the jug is dry following step 3
6. Add the vegetable oil to the caster sugar and mix them together
7. Add the egg into the large bowl and beat it in
8. Measure the 1tsp of ground cinnamon and the 1tsp of vanilla extract into the large bowl
9. Mix together until combined
10. Put a sieve on top of the large bowl
11. Sieve the flour and bicarbonate of soda into the large bowl
12. Weigh the 300g of oats into the large bowl
13. Mix together well
14. Add the raisins
15. Mix until the raisins are combined
16. Put heaped tablespoons of the mixture on greased baking sheets, with a gap of about 2-3cm between each as they will spread
17. Bake in the oven for 12-15 minutes until golden
18. Enjoy

Store in an airtight container

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