Oatmeal Raisin Cookies
By Audrey Plant

Ingredients
2 cups all-purpose flour, plus 3 tablespoons
¾ teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
¾ teaspoon kosher salt

1 cup (2 sticks) unsalted butter, room temperature
1 cup granulated sugar
½ cup light brown sugar
2 extra-large eggs
2 teaspoons pure vanilla extract

1 cup raisins (preferably no sugar added variety)
1 cup old-fashioned rolled oats

Instructions

1. Preheat the oven to 375 F.
2. In a separate bowl, sift together: flour, baking soda, baking powder, and cinnamon. Add kosher salt and whisk together dry ingredients, set aside.
3. Using a stand mixer on low-medium speed, cream butter until light and fluffy. Add sugar and brown sugar and cream together for about 2-3 minutes, scraping down the sides occasionally.
4. In a small bowl, crack eggs and add vanilla. Turn the mixer on low, add eggs and vanilla extract mixture, adding one egg at a time. Allowing the egg to mix into the batter. Turn off the mixer and scrape down all sides and the bottom of the mixing bowl.
5. Turn the stand mixer to low speed and slowly add dry ingredients in three parts. Scraping down the sides and bottom of the bowl with a rubber spatula as needed. Add rolled oats and raisins at medium speed. Mix until well just combined.
6. Scoop about three-ounce balls out and place six balls, evenly spaced out, on a parchment paper-lined sheet pan.
7. Bake for 7 minutes, remove from the oven and lightly tap the sheet pan on the counter to release any air bubbles in the cookies. Place back into the oven and bake for the remaining 7 minutes, a total of 14 minutes or until lightly browned.
8. Remove from the oven and serve immediately or store in an airtight container for up to three days.