



THE BEST OATMEAL COOKIES

Soft, chewy oatmeal cookies - plain, chocolate chip, or raisin - in giant or regular sizes.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
25 min	15-18 min	43 min	24 XL / 72 regular

INGREDIENTS

- 3 cups brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 2 Tbsp vanilla extract
- 5 large eggs
- 1 Tbsp ground cinnamon
- 1 tsp ground nutmeg
- 3 tsp baking soda
- 2 tsp salt
- 5-6 cups all-purpose flour, as needed
- 4-5 cups old-fashioned oats
- 2 1/2 cups chocolate chips or raisins, optional
- Milk, as needed if dough is too dry

INSTRUCTIONS

1. Preheat the oven and line baking sheets with parchment paper.
2. Mix brown sugar, granulated sugar, melted butter, and melted margarine until well blended. Add vanilla and eggs and mix well.
3. Add cinnamon, nutmeg, baking soda, salt, and 5 cups flour. Add more flour only as needed for a soft dough that is not overly sticky.
4. Stir in the old-fashioned oats. If the dough is too dry, add milk 1 tablespoon at a time.
5. Fold in chocolate chips or softened, well-drained raisins, or leave the dough plain.
6. For 5-ounce bakery-style cookies, use two scoops from a 4-tablespoon cookie scoop. Portion smaller for regular cookies. Press extra chips or raisins on top if desired.
7. Bake until the edges are set and the centers are still soft and chewy. Do not overbake. Cool briefly on the pan, then transfer to a rack.

WENDY'S TIPS & NOTES

- Use old-fashioned oats for the best chewy texture. Start with the lower amount of flour and make one test cookie before baking the whole batch.
- For raisin cookies, warm the raisins with a little water over low heat until plump. Drain very well and cool before adding to the dough.
- Giant cookies are about 5 ounces each. The recipe makes about 24 giant cookies or about 72 regular cookies.

COOKIE VARIATIONS

- Plain oatmeal: leave out the mix-ins.
- Chocolate chip: fold in chocolate chips and add a few extra to the tops.
- Oatmeal raisin: use softened, well-drained raisins and add a few extra to the tops if desired.

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