

Oatmeal Cookies

Classic homemade oatmeal cookies with rolled oats, cinnamon, and butter. Easy recipe with chocolate chip and raisin variations. Perfect for coffee time!

15 min

PREP

15 min

COOK

30 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 0.7 lb flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp salt
- 4 cup oat
- 0.6 lb butter
- 3 egg
- 2 cup brown sugar
- 1 cup granulated sugar
- 2 tsp vanillin
- 2 tbsp milk
- 4.8 oz grated coconut
- 4.8 oz walnut
- 6.4 oz blueberries

Instructions

1 Prepare for baking

Preheat oven to 356°F (180°C). Line 2 large baking sheets with parchment paper.

2 Mix dry ingredients

Whisk together 0.7 lb flour, 2 tsp baking soda, 1 tsp cinnamon, and 1 tsp salt in a large bowl until evenly

combined. Stir in 4 cups rolled oats until distributed throughout.

3 **Cream butter and sugars**

Beat 0.6 lb softened butter with 2 cups granulated sugar and 1 cup brown sugar in a separate large bowl using an electric mixer on medium speed for 2-3 minutes, until light and fluffy.

4 Beat in 3 eggs one at a time, mixing well after each addition. Add 2 tsp vanilla extract and mix until combined.

5 **Combine wet and dry ingredients**

Add the flour-oat mixture to the butter mixture in two additions, mixing on low speed just until combined after each addition. Stir in 2 tbsp milk until the dough holds together.

6 Fold in 4.8 oz grated coconut, 4.8 oz fresh blueberries, and 6.4 oz chopped nuts using a wooden spoon, mixing just until evenly distributed throughout the dough.

7 **Shape cookies**

Drop rounded tablespoons of dough onto prepared baking sheets, spacing them 2 inches apart. Gently press each mound with your fingers to flatten slightly to about ½ inch thick.

8 **Bake cookies**

Bake for 12-15 minutes, rotating pans halfway through, until edges are golden brown and centers appear just set but still slightly soft.

9 **Cool**

Let cookies cool on baking sheets for 5 minutes, then transfer to wire racks to cool completely before serving, about 15 minutes.

Tips

Use room temperature ingredients for better mixing and more even texture throughout the cookies.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife - too much flour makes cookies dry and crumbly.

Don't overmix once you add the flour - mix just until combined to prevent tough, dense cookies.

Chill cookie dough for at least 30 minutes before baking to prevent excessive spreading and maintain cookie shape.

Use a combination of brown and white sugar - brown sugar adds moisture and chewiness while white sugar creates crispy edges.

Line baking sheets with parchment paper for easy removal and even browning of cookie bottoms.

Slightly underbake cookies for chewy texture - they'll continue cooking on the hot pan after removing from oven.

Store cookies with a slice of bread in the container to maintain softness and prevent them from becoming too crispy.