

Raisin Cookies

Classic homemade raisin cookies with a perfect chewy texture. Easy recipe with simple ingredients for deliciously sweet and comforting treats.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 5 oz butter
- 1 cup granulated sugar
- 1 egg
- 2 cup dry grape
- 1 cup flour
- 4 cup corn flakes
- 1 tsp baking soda
- 1 tsp salt

Instructions

1 Prepare for baking

Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.

2 Prepare the raisins

Place 1 cup raisins in a small bowl and cover with warm water. Let soak for 10 minutes until plumped, then drain completely and pat dry with paper towels.

3 Make the cookie dough

In a large bowl, cream together 5 oz butter (softened) and 1 cup sugar using an electric mixer on medium speed until light and fluffy, about 3-4 minutes.

4 Beat in 1 egg until fully incorporated and mixture is smooth, about 30 seconds.

- 5 In a separate bowl, whisk together 2 cups flour, 1 teaspoon baking soda, and 1 teaspoon salt until evenly combined.
- 6 Add the flour mixture to the butter mixture and mix on low speed until just combined - do not overmix or cookies will be tough.
- 7 Fold in the drained raisins and 4 cups cornflakes using a wooden spoon, stirring gently until evenly distributed throughout the dough.
- 8 **Shape and bake**

Drop rounded tablespoons of dough onto prepared baking sheets, spacing them 2 inches apart to allow for spreading.
- 9 Bake for 15-18 minutes until edges are set and lightly golden brown, while centers still appear slightly soft and underbaked.
- 10 **Cool**

Let cookies cool on baking sheets for 5 minutes to set, then transfer to a wire rack to cool completely before serving.

Tips

Soak raisins in warm water for 10-15 minutes before adding to the dough to ensure they're plump and juicy, preventing them from drawing moisture from the cookies during baking.

Use room temperature ingredients, especially butter and eggs, to ensure even mixing and proper dough texture. Cold ingredients can lead to uneven incorporation and tough cookies.

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

Don't overbake - remove cookies when edges are set and centers appear slightly underdone. They'll continue cooking on the hot pan after removal from the oven.

Use a combination of brown and granulated sugar for the best texture and flavor. Brown sugar adds moisture and chewiness, while granulated sugar provides structure.

Line baking sheets with parchment paper to prevent sticking and ensure even browning. This also makes cleanup much easier.

Store cookies in an airtight container with a slice of fresh bread to maintain softness and prevent them from becoming stale.