



Crispy and Chewy Oatmeal Raisin Cookies

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

36

Description

Keep these oatmeal cookies made with Splenda on hand for a crispyyetchewy treat

Ingredients

- - 1 ½ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - 1 cup butter softened - 1 cup SPLENDA® Sugar Blend - 2 large eggs - 1 tablespoon molasses - 1 ½ teaspoons vanilla extract - 3 cups old-fashioned oatmeal
- uncooked - 1 cup raisins

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Stir together flour
2. soda
3. and cinnamon. Set aside. Beat butter and Splenda at medium speed with an electric mixer until fluffy. Add eggs
4. molasses
5. and vanilla
6. beating until blended. Gradually add flour mixture
7. beating at low speed until blended. Stir in oats and raisins. Drop dough by rounded tablespoons onto lightly greased baking sheets. Bake 10 to 12 minutes or until lightly browned. Cool slightly on baking sheets. Remove to wire racks; cool completely.