

CLASSIC CHEWY OATMEAL COOKIES

MAKES 20 COOKIES

Regular old-fashioned rolled oats work best in this recipe. Do not use extra-thick rolled oats, as they will bake up tough in the cookie. For cookies with just the right amount of spread and chew, we strongly recommend that you weigh your ingredients. If you omit the optional raisins, the recipe will yield 18 cookies.

- 1 cup (5 ounces) all-purpose flour
- ¾ teaspoon salt
- ½ teaspoon baking soda
- 4 tablespoons unsalted butter
- ¼ teaspoon ground cinnamon
- ¾ cup (5¼ ounces) dark brown sugar
- ½ cup (3½ ounces) granulated sugar
- ½ cup vegetable oil
- 1 large egg plus 1 large yolk
- 1 teaspoon vanilla extract
- 3 cups (9 ounces) old-fashioned rolled oats
- ½ cup raisins (optional)

would behave the same way in cookie dough. In some
gh, the thicker the resulting cookie. However, flour
the other hand, don't have time to absorb much free
as physical barriers. In effect, oats behave more like

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 rimmed baking sheets with parchment paper. Whisk flour, salt, and baking soda together in medium bowl; set aside.

2. Melt butter in 8-inch skillet over medium-high heat, swirling pan occasionally, until foaming subsides. Continue to cook, stirring and scraping bottom of pan with heat-resistant spatula, until milk solids are dark golden brown and butter has nutty aroma, 1 to 2 minutes. Immediately transfer browned butter to large heatproof bowl, scraping skillet with spatula. Stir in cinnamon.

3. Add brown sugar, granulated sugar, and oil to bowl with butter and whisk until combined. Add egg and yolk and vanilla and whisk until mixture is smooth. Using wooden spoon or spatula, stir in flour mixture until fully combined, about 1 minute. Add oats and raisins, if using, and stir until evenly distributed (mixture will be stiff).

4. Divide dough into 20 portions, each about 3 tablespoons (or use #24 cookie scoop). Arrange dough balls 2 inches apart on prepared sheets, 10 dough balls per sheet. Using your damp hand, press each ball into 2½-inch disk.

5. Bake, 1 sheet at a time, until cookie edges are set and lightly browned and centers are still soft but not wet, 8 to 10 minutes, rotating sheet halfway through baking. Let cookies cool on sheet on wire rack for 5 minutes; using wide metal spatula, transfer cookies to wire rack and let cool completely.