













 +    
HarVest oat and raisin cookies



**125**     
125 grams plain flour



$\frac{1}{2}$      
 $\frac{1}{2}$  teaspoon ground cinnamon

$\frac{1}{2}$      
 $\frac{1}{2}$  teaspoon baking soda

**115**       
115 grams unsalted butter, softened to room temperature

**100**     
100 grams brown sugar

**50**    
50 grams granulated sugar

**1**    
1 large egg

    
1 teaspoon vanilla extract

**150**    
150 grams oats

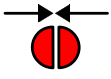
**150**    
150 grams raisins



## Method



Cream



together

the



butter,



brown



sugar,



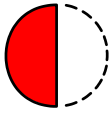
and

granulated



sugar

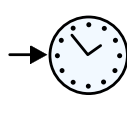
for



1-2



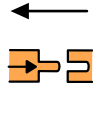
minutes



until



well



combined.



Add

the



egg



and



vanilla



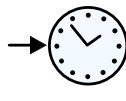
extract



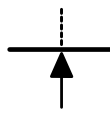
and



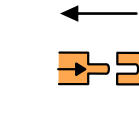
mix



until



fully



combined.



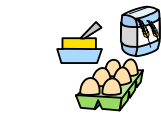
Mix



in



dry



ingredients.



Chill

for

15 minutes.



Roll



in



balls,



put on



baking tray,



gas mark 5

for

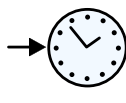
**1012**

10-12



minutes

or



until



golden