

Oatmeal Maple Cookies

Ingredients:

2 sticks butter

1 cup brown sugar

½ cup white sugar

2 eggs

1 teas cinnamon

1 teaspoon baking soda

½ teaspoon salt if using salted butter – 1 teaspoon if using sweet butter

1 ½ cup walnut pieces

1 cup currents (or raisins)

4 cups old-fashioned oatmeal (I much prefer this to the "quick cook" types for chewy, moist cookies)

¼ cup maple syrup

1 cup flour

Preheat oven to 350 degrees.

Assemble ingredients - chop or break walnuts if needed. It's easier to mix if the butter is at room temperature.

Beat the butter in an electric mixer or food processor.

Add both sugars and beat well until the color becomes lighter.

Add maple syrup and eggs and beat for about a minute.

Add the soda, cinnamon and salt and beat until well blended.

Put the oats and flour into a bowl and turn the butter-sugar-egg mixture into it. Blend with a wooden spoon or clean hands.

Turn the butter-sugar-egg mixture into the bowl with the flour and oats.

Add the currents and nuts and mix until blended.

Place heaping tablespoons of the dough onto a cookie sheet. I use baking parchment on my sheets, so I can just slide the sheet onto the counter to cool and then immediately put another paper onto the cookie tray to fill and bake more.

Bake for 12 to 15 minutes at 350 degrees.

Here's the secret to a chewy oatmeal cookie: take the sheet out of the oven just BEFORE the cookies look done. See how these are still just a bit shiny in the centers? They will continue to cook once removed from the oven, but they'll stay soft as well. So when you look at them and think "just a minute more..." take the tray out instead.

#ComfortFood Enjoy!