



Quaker® Thin and Crispy Oatmeal Cookies



SERVINGS



COOKING TIME

12

45 min

Prepared with browned butter, these oatmeal cookies are lacy in texture and perfectly crisp. They're dotted with raisins and dark chocolate chips, but you can stir in your favorite cookie add-ins or omit them altogether for a batch of simple-but-delicious cookies.

Ingredients

- 1/2 cup unsalted butter
- 1/3 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup granulated sugar
- 1 egg yolk
- 1 tsp vanilla extract
- 1 ½ cups [Quaker® Oats-Old Fashioned](#)
- 1/3 cup mini dark chocolate chips
- 1/3 cup raisins

Cooking Instructions

1. In large skillet set over medium-high heat, melt butter. Swirl pan until butter stops frothing, it turns a light brown color and it smells nutty, about 3 to 5 minutes.
2. Strain browned butter through fine-mesh sieve into large bowl. Chill in refrigerator for 20 to 30 minutes or until firm but not hard.
3. Preheat oven to 375°F.
4. In medium bowl, whisk together flour, baking powder, baking soda and salt until blended.
5. Using electric mixer, beat cooled brown butter and granulated sugar in large bowl until light and fluffy. Beat in egg yolk and vanilla. Add flour mixture; beat until incorporated.

6. Add oats and beat on low speed until incorporated. Stir in chocolate chips and raisins.
7. Scoop out 2-tbsp portions of dough and roll into balls. Arrange on parchment paper-lined baking sheets, spacing about 3 inches apart. (The cookies will spread.)
8. Bake 1 cookie sheet at a time, rotating pan halfway through, for 10 to 15 minutes or until golden brown around edges and tops are set.
9. Let cool completely on baking sheet. Store in airtight container at room temperature for up to 2 to 3 days or freeze for up to 1 month.