

To make these chewy and healthy cookies:

250g unsalted butter, softened at room temperature

1 cup firmly packed, brown sugar

55g caster sugar

1 tablespoon vanilla extract

60ml milk

2 large eggs, lightly beaten

300g plain flour

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1 teaspoon baking powder

1 teaspoon bi-carbonate of soda

3 cups rolled oats

1 cup raisins or sultanas

Method:

Sift the flour, cinnamon, salt, baking powder and bicarb soda in a bowl and set aside.

Using an electric mixer, cream the butter and sugar together until light and fluffy.

Add the vanilla, milk and eggs and beat until mixed through.

Add in the dry ingredients and continue to beat until just combined.

Take off bowl from your stand mixer, and using a wooden spoon, stir in the rolled oats and raisins. You will have a lumpy slightly wet dough.

Place the bowl in the refrigerator to chill until firm - several hours or overnight.

Preheat your oven to 180°C. Grease and line trays or cookie sheets with baking paper.

Using an ice cream scoop or tablespoon, scoop out dough and form into balls.

Arrange on baking tray/s and press down slightly with a fork. Bake for 15-20 minutes or until golden. Do not overbake.

At this point, the cookies should be slightly soft in the centre. Remove from oven and transfer to a wire rack to cool.