Oatmeal Raisin Chocolate Chip Cookies

1/2 cup unsalted butter (1 stick), softened to room temperature
2/3 cup packed light brown sugar
1 large egg
1/2 tsp. vanilla extract
3/4 cup all-purpose flour
1/2 tsp. baking soda
1/2 tsp. cinnamon
1/4 tsp. salt
1 1/2 cups oats (preferably old fashioned)
3/4 cup raisins
3/4 cup semi-sweet chocolate chips

1. In a large mixing bowl (or stand mixer), beat butter for 30 seconds. Add brown sugar and cream until fluffy and light in color, scraping down the bowl as necessary. Add egg and vanilla and mix well.

2. In a separate bowl, whisk together the dry ingredients (flour, baking soda, cinnamon, and salt). With the mixer speed on low, add these dry ingredients to the butter mixture, and beat until combined.

3. Stir in the oats, raisins, and chocolate chips. Cover bowl with plastic wrap and **chill for at least 2 hours or overnight.**

4. Preheat oven to 350º. Line baking sheet with parchment paper (or lightly grease). Scoop the cookie dough onto the sheet. Each cookie should be about 1 1/2 tablespoons (I use my medium cookie scoop and fill it a little less than full).

5. Bake for 10 minutes, or until slightly underdone in the middle yet browned on the edges. Let them cool on the sheet for 5 minutes. (They will finish baking this way) Transfer onto a wire rack to cool completely.

Yield: About 3 dozen cookies

http://michellesnewrecipes.blogspot.com/2013/05/oatmeal-raisin-chocolate-chip-cookies.html