

Perfect Red Walnut Oatmeal Raisin Cookies

Yield: about 2 dozen cookies

350°F

2 baking sheets lined with parchment paper

2 cups	all-purpose flour
1/2 tsp	baking soda
1/2 tsp	salt
1/2 tsp	ground cinnamon
1 cup	unsalted butter, softened
1 tsp	pure vanilla extract
1-1/2 cups	brown sugar, packed
1 large	egg
1/4 cup	hot water
3 cups	rolled old fashion oats
1 cup	baking raisins
1 cup	red walnuts

1. In a small bowl, whisk flour, baking soda, salt and cinnamon. Set aside.
2. In mixing bowl, fitted with paddle attachment cream butter, and sugar until light. Add vanilla and egg. Add hot water to the bowl with the mixer on low speed.
3. Add the dry ingredients slowly, and mix only until well combined.
4. Add rolled oats, raisins and red walnuts, blend by hand spoon until well combined.
5. Using a #24 disher, scoop the dough, onto prepared baking sheets. Bake until golden, about 14-18 minutes. Let them cool on the cookie sheets.