

LOADED OATMEAL RAISIN COOKIES

Ingredients:

1 1/2 cups walnut halves, roughly chopped
1 cup sweetened shredded coconut flakes
1 cup golden raisins
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon fine salt
2 sticks (16 tablespoons) unsalted butter, softened
1 1/4 cups packed brown sugar
1/2 cup granulated sugar
2 large eggs
2 tablespoons whole milk
2 teaspoons pure vanilla extract
2 1/2 cups old-fashioned rolled oats



Directions:

Preheat the oven to 375 degrees F. Spread the walnuts on a rimmed baking sheet and toast, stirring occasionally, until golden and fragrant, about 8 minutes. Spread the coconut on another rimmed baking sheet and toast, stirring occasionally, until golden brown, about 5 minutes. Let the nuts and coconut cool. Cover the raisins with hot water in a small bowl; set aside.

Meanwhile, whisk the flour, baking soda, cinnamon, nutmeg and salt together in a small bowl.

Add the butter, brown sugar and granulated sugar to the Bosch Universal bowl fitted with the cookie paddles attachment and beat on medium speed until creamy. Beat in the eggs, one at a time, until incorporated. Beat in the milk and vanilla until blended. Reduce the speed to low and gradually beat in the flour mixture. Beat in the oats, raisins, walnuts and coconut.

Drop the dough by rounded tablespoons onto ungreased baking sheets. Bake until golden brown, about 12 minutes, switching the positions of the baking sheets halfway through. Cool the cookies on the sheets on wire racks for 1 minute, then transfer to the racks to cool completely.