

Chewy Oatmeal Raisin/Date Cookies

These cookies are both chewy and crunchy. I think of Oregon summers when I make these cookies, as that is where I learned how to make them. Originally made them with raisins and had to use the meat grinder to grind them.

Ingredients

½ cup shortening (102g)
½ cup soft butter (112g)
1 cup granulated sugar (200g)
1 cup brown sugar (110g)
2 eggs
2½ cups oatmeal (250g)
2½ cups flour (320g)
½ teaspoon salt
1 teaspoon soda
1 tablespoon vanilla
2 cups packed raisins or Craisins
OR
1 cup date crystals
½ cup water



Method

1. IF USING RAISINS or CRAISINS;

Place raisins or Craisins in a microwave safe bowl, or small pot. Pour water over the raisins, stir. Either microwave for three minutes or bring to a boil on the stove, turn off and let stand.

2. Let cool to at least lukewarm. Pour into a screen colander to drain. Finely chop or puree raisins or Craisins by using a processor, blender or grinder. Set aside.

3. IF USING DATE CRYSTALS:

Place date crystals in a microwave safe bowl, or small pot. Pour water over the dates, stir. Either microwave for one minute or bring to a boil on the stove, turn off and let stand. Stir and let cool to at least lukewarm.

4. Cream butter and shortening, beat in sugar until fluffy, then beat in eggs, vanilla and puree. Beat until well blended. Stir together flour, oatmeal, soda and salt, beat into creamed mixture.

5. Drop by tablespoonfuls, or #70 scoop (for a 2" cookie) on parchment paper covered or lightly greased cookie sheet. Stir dough between batches to keep the moisture well distributed.

6. Bake at 350° for 12 minutes, or slightly brown around the edges. Cookies puff up while baking and then flatten when cool.

7. Cookies are soft when removed from the oven, so cool on flat surface, advantage of using parchment paper, they can be set aside to prepare the next batch, but don't put fresh dough on hot cookie sheets.

8. * VARIATIONS:

Try grinding/chopping the raisins without the water, this will change the texture of the cookies.

Replace the raisins with dried date crystals, Craisins (dried cranberries), dried apricots or dried cherries, or combine several dried fruits. Dried apples might work too.

Source: bdieges (Yield: 7-8 dozen)
