

Featured Recipe

Oatmeal Raisin Cookies

Ingredients:

- 1/2 cup butter or non-dairy alternative (e.g. Earth Balance® Buttery Sticks)
- 1/2 cup granulated cane sugar (Wholesome Sweeteners®)
- 1/2 cup light brown sugar (Wholesome Sweeteners®)
- 2 eggs
- 2 teaspoons gluten-free vanilla extract (Nielsen-Massey® Madagascar Bourbon Pure Vanilla Extract)
- 1 1/4 cup Jules Gluten Free™ All Purpose Flour
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder (Hain Pure Foods® Featherweight)
- 1/4 teaspoon salt
- 1 Tablespoon cinnamon
- 1 1/2 cups certified gluten-free oats (Château Cream Hill Estates)
- 1/2 cup baking raisins*



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**If you do not have baking raisins on hand, cover 1/2 cup of raisins with water in a saucepan with a cinnamon stick (optional) and bring to a boil. Boil gently for one minute, stirring so they do not stick to the bottom of the pan. Drain, then add to your recipe.*

Directions:

Cream the sugars and butter until light and fluffy. Add the eggs one at a time and thoroughly incorporate into the batter. Stir in the vanilla last.

In a separate bowl, whisk together all dry ingredients (except oats), mixing well. Gradually stir into the creamed mixture until integrated. Add in the oats and raisins.

Preheat oven to 350° F (static) or 325° F (convection).

Roll the dough into tablespoon-sized balls and place at least 2 inches apart on a parchment-lined cookie sheet. If the dough is too sticky to roll, either scoop without rolling, or refrigerate or freeze until very cold before baking. Bake for 8 - 10 minutes, or until light brown. If you can wait, let them cool on a wire rack before removing.

Yield: 2-3 dozen cookies.