



Rocky Mountaineer Oatmeal Raisin Cookies

Made with wholesome rolled oats, honey
and plenty of cinnamon

Preheat oven to 175°C / 350°F. Mist 2 baking sheets with cooking spray. In a large bowl, beat together the butter, canola oil, honey, egg and vanilla extract with a hand mixer until combined.

In another bowl, whisk the dry milk, flour, baking soda, cinnamon and salt. Add the flour mixture to the butter mixture and stir to combine. Stir in the oats and raisins.

Scoop spoonfuls of batter 30 g / 2 Tbsp, each about 5 cm / 2 inches apart, onto the prepared baking sheets. Bake until golden, about 12 minutes. Let the cookies cool 2 minutes on the baking sheet, then transfer to a rack to cool completely. Serve warm or store in a loosely covered container for up to 3 days.

Makes 12 cookies

225 g	1 cup	butter, unsalted
60 ml	¼ cup	canola oil
120 ml	½ cup	honey
1		egg, large
3 ml	½ tsp	vanilla extract
60 g	¼ cup	powdered milk
240 g	1 cup	unbleached pastry flour
3 g	½ tsp	baking soda
to taste		cinnamon
1 g	¼ tsp	salt
397 g	1¾ cups	rolled oats
120 g	½ cup	raisins



The aroma of freshly baked cookies
is like the bridge to paradise.