

Oatmeal and Raisin Cookies

We love these chewy, oaty cookies and one is never enough!



Thank you

Our sincere thanks to Carnation Milk for sharing their delicious recipe with us.

Ingredients

- 225g butter, softened
- · 225g caster sugar
- 170g tube Carnation Condensed Milk
- 200g oats
- 150g self-raising flour
- ½ tsp cinnamon
- 150g raisins

Method

- 1. Preheat the oven to 180C / 350F / Gas Mark 4.
- 2. In a large bowl, cream the butter, sugar and condensed milk until pale. Mix in the flour, oats and cinnamon and then finally the raisins.
- **3.** Roll the dough into 20 golf ball sized balls and place on baking trays, spacing well apart.
- 4. Bake for 15 minutes until golden.

The condensed milk is the secret ingredient in this recipe which will set your cookies out from the crowd, giving them a unique chewy soft texture in the centre and crisp edge.

Prep time: 15min Cook time: 15min Serves: 20



