

## **First Place – Old Fashion Oatmeal Cookie with Raisins**

Alexis Feeney (Bedford County)

Ingredients:

1 cup butter

1 cup packed brown sugar

¼ cup sugar

2 eggs

1 tbsp vanilla

1 tbsp molasses

1 ½ cup flour

1 tsp baking soda

1 ½ tsp cinnamon

½ tsp salt

3 cups old fashion oats

1 ½ cup raisins

In a stand mixer. Cream butter and sugars until smooth, about 2 minutes. Add eggs, add vanilla and molasses until combined. Set aside.

In a separate bowl, whisk flour, baking soda, cinnamon, and salt. Add wet ingredients and mix. Beat in oats and raisins. Chill dough for 30 minutes.

Preheat oven to 350 degrees.

Line baking sheet with parchment paper. Using a cookie scoop, place dough 2 inches apart. Bake 12 – 14 minutes. Remove from oven and let cool. Enjoy!

## Second place – Oatmeal Raisin Cookies with Cinnamon Glaze

Pam Foor (Bedford County)

### Ingredients:

1 cup flour  
1 tbsp cinnamon  
1 ½ tsp baking soda  
1 ¼ tsp salt  
¾ cup packed brown sugar  
¾ cup sugar  
11 tbsp butter  
1 egg  
1 ¼ tsp vanilla  
2 cups old fashioned oats  
1 cup raisins

In a medium bowl, stir flour, cinnamon, baking soda and salt.

In a separate bowl, whisk together the sugars until no lumps remain.

In a stand mixer bowl cream butter, add the sugar mixture and mix 3 – 4 minutes, until light and fluffy. Add the egg and vanilla. Scrape down bowl. Add dry ingredients. Mix until combined. Add oats and raisins. Refrigerate dough for 30 minutes.

Preheat oven to 325 degrees.

Depending on size of desired cookie, use an ice cream scoop and place on parchment lined pan. (*I used large and placed 6 on the pan*). Bake for 10-14 minutes. Let cool.

### Cinnamon Glaze:

1 cup powdered sugar  
1 tbsp butter  
3 tbsp milk

Stir together and spoon over cooled cookies.

### **Third Place – Steven’s Favorite Oatmeal Raisin Cookies**

Steven Berkoski (Lancaster County)

#### Ingredients:

1 ½ cups all-purpose flour

1 tsp ground cinnamon

½ tsp baking soda

½ tsp salt

1 cup unsalted butter, softened slightly (it should still be somewhat cold and firm)

1 cup packed light brown sugar

½ cup granulated sugar

2 large eggs

1 ½ tsp vanilla extract

3 cups rolled old fashioned oats

1 cup raisins (preferably a freshly opened package)

1 cup chopped walnuts

Preheat oven to 350 degrees. Line rimmed 18 by 13-inch baking sheets with parchment paper or silicone baking mats.

In a mixing bowl, whisk together flour, cinnamon, baking soda, baking powder and salt for 20 seconds, and set aside.

In the bowl with an electric mixer fitted with the paddle attachment, cream together butter, brown sugar, and granulated sugar until combined.

Mix in one egg, then blend in second egg and vanilla.

Add flour mixture and mix just until combined. Then mix in oats, raisins and walnuts.

Scoop dough out and shape into 1 ½ inch balls, transfer to prepared baking sheet (fitting 12 sheet and 2-inches apart).

Bake in preheated oven until golden brown on edges and nearly set (center should look under-baked), about 12 – 14 minutes.

Let cool on baking sheet for a few minutes then transfer to a wire rack to cool completely. Repeat with remaining dough. Store in an airtight container at room temperature.

#### **Fourth Place – Oatmeal Raisin Cookies**

Deb Lucas (Perry County)

Ingredients:

1 cup flour

½ tsp baking soda

½ tsp baking powder

¼ tsp cinnamon

1/8 tsp nutmeg

1/8 tsp ginger

½ tsp coarse sea salt

½ cup butter

¼ cup granulated sugar

½ cup brown sugar

1 egg

1 egg yolk

2 tsp vanilla (homemade rum vanilla)

4 tbsp vanilla (homemade rum vanilla) for soaking raisins

1 ½ cup oats

¾ cup raisins

Soak raisins in 1 cup hot water mixed with 4 tbsp of vanilla for 30 – 60 minutes. When completed, strain raisins to remove liquid and pat dry raisins to remove additional moisture.

In a large bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, ginger, and salt. Stir in oats and set aside.

In a separate bowl, beat the butter, granulated sugar, and brown sugar until well combined. Add the egg, egg yolk and 2 tsp vanilla and mix until fully combined.

Add the mixed dry ingredients to the wet mixture and mix on low speed until combined. After wet and dry ingredients are mixed, add the raisins and mix on low speed, or with a hand spoon, until mixture and raisins are blended.

Cover cookie dough and chill in the refrigerator for 1 – 2 hours.

Preheat the oven to 350 degrees and line two baking sheets with parchment paper.

Once the dough is chilled, remove it from the refrigerator and let sit in room temperature approx. 5 minutes. Roll cookie dough into balls and gently press down to lightly flatten each ball of cookie dough. Cookie will spread as it bakes.

Bake 1 sheet at a time in the middle oven rack for 10 - 11 minutes. Remove cookies from oven and cool on the baking sheets for 5 minutes, then transfer cookies to a wire rack for cooling.

### **Fifth place – Oatmeal Raisin Cookies**

Scott Felix (Bedford County)

#### Ingredients:

1 cup unsalted butter, softened

1 cup brown sugar

1 cup granulated sugar

2 eggs

1 tbsp vanilla

1 tbsp molasses

2 cups flour

1 tsp baking soda

1 tsp baking powder

1 tsp Kosher salt

1 tsp cinnamon

¼ tsp nutmeg

3 cups old fashioned oats

1 ½ cup raisins

Cream butter and sugar, add eggs, molasses, and vanilla and mix well until combined.

Add the dry ingredients to the wet and combine. Stir in the oats and raisins.

Chill dough for 30 minutes.

Spoon out dough by large tablespoons on prepared cookie sheet.

Bake 11 – 13 minutes.

Remove from oven and allow to cool.