

This is adapted from a recipe in Cooks Illustrated and was sent to us by a Vermont Morning® fan who thought these were the best Oatmeal Cookies she has made! I've tried lots of recipes and this is the best!

Makes 16 to 20 large cookies
2 sticks unsalted butter (1/2 pound), softened but still firm
3/4 cup light brown sugar
2/3 cup granulated sugar
2 eggs
1/3 cup milk
1 1/2 cups unbleached all-purpose flour
1/2 teaspoon table salt
1/2 teaspoon baking powder
1/4 teaspoon fresh ground nutmeg
3 cups Vermont Morning Multi-Grain Hot Cereal (dry grains)
1 cups raisins (optional) or chocolate chips (optional)

1. Adjust oven racks to low and middle positions; heat oven to 350 degrees.
2. In bowl of electric mixer or by hand, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes. Beat in eggs one at a time, then milk.
3. Mix flour, salt, baking powder, and nutmeg together, then stir them into butter-sugar mixture with wooden spoon or large rubber spatula. Stir in oats and optional raisins.
4. Scoop 1/4 cup dough into 16 to 20 rounds and place onto parchment paper-covered, large cookie sheets. Bake until cookie edges turn golden brown, 16 to 18 minutes. (Halfway during baking, turn cookie sheets from front to back and also switch them from top to bottom if baking two at a time.) Slide cookies on parchment onto cooling rack. Let cool at least 30 minutes before serving.
5. Notes: Big cookies are more moist and chewy. Small cookies dry out. Don't over bake.