



Oatmeal Raisin Cookies (XO)

If you are missing traditional oatmeal raisin cookies, this recipe is for you! Just like Gramma used to make but without the guilt!

Makes About 18 Cookies

INGREDIENTS:

- $\frac{3}{4}$ cup [TH Baking Blend](#)
- $\frac{3}{4}$ cup [TH Gentle Sweet*](#)
- $1\frac{1}{2}$ cups old-fashioned rolled oats
- $\frac{1}{3}$ - $\frac{1}{2}$ cup raisins (depending upon how your blood sugar handles dried fruit)
- $\frac{1}{2}$ tsp [TH Mineral Salt](#)
- $1\frac{1}{2}$ tsp ground cinnamon
- 1 - 2 tsp [TH Super Sweet Blend](#) (if desired for added sweetness)
- $\frac{1}{2}$ tsp baking soda
- 1 stick ($\frac{1}{2}$ cup) butter (melted; for DF swap in coconut oil and add 2 pinches more salt)
- 1 egg
- 2 tsp blackstrap molasses
- 1 tsp [TH Natural Burst Vanilla Extract](#)
- 2 tsp [TH Natural Burst Maple Extract](#)
- $\frac{1}{4}$ cup water



DIRECTIONS:

1. Preheat oven to 350°F. Line 2 cookie sheets with parchment paper and set aside.
2. Go down the list adding everything into a medium-large bowl. Stir and then shape into cookie sizes and set on sheets. Bake for 12–15 minutes.

***Note:** Xylitol-Free Gentle Sweet gives a better (less brittle) texture than regular [Gentle Sweet](#) for these, but if you have regular they'll still be good.