



OATMEAL RUM RAISIN COOKIES

Have your booze and eat it, too! You'll need a bit of patience with these cookies—the longer the raisins soak, the better. If you want to make regular oatmeal raisin cookies, soak the raisins in warm water for 10 to 15 minutes to plump them up. Or skip the raisins entirely and use chocolate chips!

INGREDIENTS

- $\frac{3}{4}$ cup (112 g) raisins
- $\frac{1}{4}$ – $\frac{1}{2}$ cup (60–120 ml) golden, dark, or spiced rum
- 1 cup (120 g) all-purpose flour
- $\frac{1}{2}$ tsp (3 ml) baking soda
- $\frac{1}{2}$ tsp (3 ml) salt
- $\frac{3}{4}$ tsp (4 ml) ground cinnamon
- $\frac{1}{2}$ cup (115 g) unsalted butter, softened
- $\frac{1}{2}$ cup (100 g) granulated sugar
- $\frac{1}{2}$ cup (100 g) brown sugar, packed
- 2 tsp (12 ml) molasses
- 1 egg, room temperature
- 1 tsp (6 ml) vanilla extract
- 1 $\frac{1}{2}$ cups (135 g) quick-cooking oats

High-altitude: Add 1 Tbsp flour. Reduce granulated and brown sugars by $\frac{1}{2}$ Tbsp each.

DIRECTIONS

Place raisins in a plastic or glass container and cover them with rum. Cover the container and let the raisins soak for at least 2 days and up to 1 week, shaking the container or stirring the raisins halfway through the soaking time. The raisins should absorb almost all of the rum.

In a medium mixing bowl, combine flour, baking soda, salt, and cinnamon. Set aside. Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Beat in molasses. Beat in egg and vanilla extract, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. Mix in rum-soaked raisins and oats. Cover and chill dough for at least 30 minutes and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. If you refrigerated the dough, you may need to flatten the dough balls a bit. Bake for approximately 8 to 10 minutes, or until the edges are slightly browned. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes 2 to 3 dozen cookies.

