

Myochi's Oatmeal-Chocolate-Raisin Cookies

Heat oven to 375°. Butter or oil two cookie sheets and set aside.

I use organic ingredients for everything here, except where noted otherwise.

1 lb unsalted butter at room temperature

You can also mix in some almond oil or even canola or another favorite oil if you want to limit the butter. It's also good to have the butter at room temperature for easy creaming.

Note: the last batch I made I used ¼ cup peanut oil and ¼ cup canola oil in place of one stick of butter. They came out excellent. If you decide to use peanut oil keep it to a minimum as it can easily overpower the other tastes. Unless you want to make peanut butter-oatmeal-chocolate-raisin cookies.

1 cup honey

1 cup maple syrup

1 cup unsweetened applesauce**

4 eggs – I like to have my eggs at room temperature, along with everything else.

2 tsp vanilla

***Note: I usually buy a large jar of applesauce and then freeze what I don't use in one-cup quantities so I always have some on hand when the urge to make cookies hits me. If you put it in a freezer bag and press flat, it takes up little room in the freezer and thaws out quickly.*



4 cups flour

It's nice to mix it up using whole wheat, whole grain pastry flour, wheat germ, flaxseed meal, white flour (for a bit of indulgence) or whatever you have and love.

6 cups oatmeal

1 cup ground nuts

Your choice here: walnuts, almonds, hazelnuts, a mixture. You can also leave some chunks if you'd like. Organic nuts can be very expensive, so I often cheat on the organic element here.

2 cups unsweetened coconut

2 tsp baking powder

2 tsp baking soda

1 tsp salt

4-8 oz unsweetened chocolate chunks – or more, depending on your love of chocolate.

I don't always use organic chocolate and can sometimes find grain sweetened chocolate chips, though I mostly use Ghirardelli's 100% cacao bars and chop it up into small chunks. You can also choose to omit the chocolate.

1 cup raisins, more or less – I don't always use raisins, so it's up to you.

I prefer the chocolate, Michael prefers the raisins, so sometimes I split up the batch and make some of each. Other times I use one or the other. Most of the time I add both, which forces us to compromise. Even baking cookies is an opportunity to learn about and work on one's relationship!

In Cuisinart or with a mixer:

Cream the butter

Add honey, then maple syrup, then applesauce until smooth

Add eggs one at a time (if they're small, you can add another one)

Add vanilla

Move to a large bowl and add raisins if using.

In another bowl mix together the dry ingredients. Add chocolate chunks.

Add dry ingredients gradually to butter mixture and blend together with a wooden spoon, spatula or any stirring implement of your choice.

Place on buttered or non-stick cookie sheets as large as you want them and bake 10-12 minutes at 375° (longer if you've made them really large, which I usually don't). I generally use about a heaping tablespoon of batter for each cookie so that they're about 2" in diameter on the cookie sheet.

Cool on wire racks. Eat immediately.

If there are any leftovers, and there should be as this recipe makes about 6 dozen cookies, place in plastic bags for freezing and future enjoyment. You can halve the recipe to make less, but since you've made the effort, why not make a heap and keep them around for a while.