Oatmeal Raisin Frozen Cookie Dough: Pre-baked Dessert

Wholesome oats and plump raisins in a cinnamon spiced buttery crumb



PREP	COOK	TOTAL	SERVES	CALORIES
30 min	12 min	42 min	48 cookies	145 kcal

Ingredients

- 250 g plain wheat flour
- 150 g rolled oats
- 120 g raisins, chopped
- 120 g unsalted butter, softened
- 30 g vegetable oil
- 100 g granulated sugar
- 100 g dark brown sugar
- 6 g baking soda
- 2 g ground cinnamon
- 2 g salt
- 5 ml vanilla extract
- 1 large egg, approx 50 g

Instructions

1. Prepare the oven: Pre-warm your oven to 165°C (325°F). Line a baking tray with a silicone baking mat or parchment paper to stop the cookies from sticking.
2. Mix the dry ingredients: Combine the flour, rolled oats, chopped raisins, baking soda, ground cinnamon and salt in a large bowl. Mix well to ensure the leavening and spices are evenly distributed.
3. Form the dough: Add the softened butter, vegetable oil, sugars, vanilla extract and egg to the dry mix. Beat the mixture with a rubber spatula or hand mixer until a soft dough forms.

4. Shape the cookies: Divide the dough into 48 equal portions of about 28 g each and shape them into balls. Place the balls on the tray with 5 cm of space between them to allow for spreading.
5. Firm the dough: Cover the tray with a clean kitchen towel. Chill the dough at room temperature for 30 minutes to firm up the fats, which prevents the cookies from flattening too much.
6. Freeze for storage: Transfer the tray to the freezer until the cookies are solid, which takes at least 1 hour. You may also use an airtight container to store them for up to 3 months.
7. Bake from frozen: Pre-heat the oven to 165°C (325°F). Place the frozen cookies directly on the tray without thawing them; this maintains the shape of the cookie.
8. Cool the cookies: Bake for 12 minutes until the edges are golden brown and the centres are a light amber. Leave them on the tray for 2 minutes to set before moving them to a cooling rack.

Notes

What to serve with itServe these cookies warm with a drizzle of honey and a dollop of vanilla-flavoured yoghurt. You can also pair them with a cup of hot tea or a glass of chilled milk. For a different presentation, crush several cookies to use as a topping for ice cream.

Storing and reheatingKeep unbaked dough balls in an airtight container at room temperature for up to 2 days. For longer storage, freeze them in a single layer for up to 3 months. Bake the dough directly from the freezer at 165°C (325°F) without thawing to maintain the correct shape.