

Steve's Oatmeal Raisin Cookies

Ingredients:

2 ½ sticks (1 ¼ cups) unsalted butter, softened
1 ¼ cups raw sugar (turbinado)
2 eggs
3 tablespoons honey (I use raw, natural, strained honey--use the honey you like best)
1 ½ cups flour
1 teaspoon salt
2 tablespoons cinnamon
4 cups old fashioned oats (not quick or instant)
1 ½ cups pecans, chopped coarsely
1 ½ cups raisins

Method:

1. Cream butter and raw sugar together in a large mixing bowl.
2. Add eggs and honey and mix to incorporate.
3. Sift into this mixture flour, salt and cinnamon then mix again to incorporate.
4. Add all at once oats, pecans and raisins then mix completely. The dough will be very stiff and rather sticky.
5. Form into 1 - 1 ½ inch balls and position on a parchment covered cookie sheet.
6. This is important: These cookies will not melt and form a cookie shape--you have to shape them yourself. I like my cookies to have uneven, crunchy edges.
7. Bake at 375° for exactly 20 minutes (or 350° if using convection)

Let cool completely before eating. If you store these in a cookie jar (recommended) use the crumbs at the bottom of the jar for a little crunch on some ice cream.