

OATMEAL DREAM COOKIES

Soft, chewy, and packed with warm cinnamon flavor, these Oatmeal Dream Cookies are the kind you reach for again and again.

Our oatmeal gives each cookie a hearty bite and satisfying texture, balanced by buttery sweetness in every mouthful. Fresh from the oven, they're pure comfort—simple, classic, and completely crave-worthy.



PREP TIME: 10 MIN



COOK TIME: 10 MIN



SERVINGS: 54 COOKIES

INGREDIENTS

- 1 cup 2 sticks butter, softened
- 1 cup packed brown sugar
- 3/4 cup sugar
- 2 eggs
- 1 1/2 tsp vanilla
- 2 cups all-purpose flour
- 1 tbsp cinnamon
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 3 cups Snoqualmie Falls Lodge Oatmeal
- 1 cup raisins optional

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Using an electric mixer, cream together butter, sugars, eggs and vanilla on low speed until smooth. Stir in flour, cinnamon, baking soda, baking powder and salt until blended. Add oatmeal and raisins and continue to stir until blended. Drop by heaping tablespoons onto ungreased baking sheet.
3. Bake for 8-10 minutes.

NOTES

Makes 4½ dozen cookies.