
Raspberry Oatmeal Cookies

Ingredients:

2 Cups (240g)	All Purpose Flour
2 Tblsp	Corn Starch
1½ Tsp	Baking Powder
½ Tsp	Salt
1 Tsp	Cinnamon
½ Cup (99g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: substitute 113g Lard for 8 Tblsp Butter)
2 Tsp	Vanilla Extract
2	Eggs, Large @ room temp
2/3 Cup (200g)	Raspberry Preserves
2 Cups (198g)	Rolled Oats
.6 Oz (17g)	Freeze Dried Raspberries
1 Cup (198g)	White Chocolate Chips
8 Oz (227g)	Almonds; Sliced, Roasted/Toasted & Coarse Chopped

Yield: 42 Cookies @1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder, Salt, and Cinnamon.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat together. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add Raspberry Preserves and beat until well blended.
7. Add Oats and beat until evenly mixed.
8. Add Freeze Dried Raspberries, White Chocolate Chips, and Almonds. Beat until well blended.
9. Cover and refrigerate Dough at least 3 hours.
10. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
11. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
Note: For larger and flatter Cookies; flatten Scoops/Balls with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
12. Bake for 14 minutes or until the edges are just firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.