



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 QUICK RECIPE:

Old Fashioned Oatmeal Raisin Cookies

- 1 Large Egg
- 1/2 Cup Unsalted Butter (1 stick), softened
- 1/2 Cup Brown sugar, packed
- 1/4 Cup Raw Granulated Sugar
- 1 TB Vanilla Extract
- 1 1/2 Cups Old-fashioned Rolled Oats
- 3/4 Cup All Purpose or Whole Wheat Pastry Flour
- 1/2 Tsp Baking Soda
- 1/2 Cup Golden Raisins
- 1/2 Cup Chopped Toasted Walnuts

Step One Preheat oven to 350F, line a baking sheet with parchment and set aside.

Step Two Add the egg, butter, sugars, and vanilla, to a bowl and beat thoroughly for a minute or until smooth and slightly fluffy. Add the oats, flour, baking soda, salt, and stir to combine. Add the raisins and walnuts and stir to combine.

4 CHEERS!

Chapoutier Banyuls

About \$25

Cookies like the ones we are baking today are a great snack or dessert - the only thing missing is a glass of wine 🍷 Banyuls is a wine from Southern France that's lush fragrant and packed with the flavors of warm baking spices and cherries. Made from 100% Grenache grapes, picked when very ripe - its a perfect small sip next to a sweet treat like these cookies.



2 KITCHEN SCOOP

You can freeze both the cookie dough (after it's been rolled into balls) or you can freeze baked cookies. Frozen cookie dough doesn't need to be thawed before being baked, but it'll need an extra minute or two in the oven to cook through. And if you freeze baked cookies, you can reheat them in the oven or the microwave when you're ready to enjoy them.

3 CLEVER

Can I Use Quick Oats in The Oatmeal Cookies? No, Quick oats have a much different texture than rolled oats and would act more like a flour in these cookies.