

# CHOCOLATE RASPBERRY OATMEAL COOKIES

Although my husband is the baker in the family, sometimes I like to hover over him with suggestions. He was craving oatmeal cookies and I thought it might be fun to try to make them like pinwheels, putting raspberry jam on the rolled out dough. Although they didn't end up looking like pinwheels, they did taste pretty great!

## INGREDIENTS (Makes 24 Cookies)

1 stick salted butter, room temperature

1/2 cup dark brown sugar, packed

1/2 cup white sugar

1 large egg

1 teaspoon vanilla extract

2 teaspoons molasses

1/4 teaspoon table salt

1 teaspoon baking powder

1/2 teaspoon baking soda

1 1/4 cups all-purpose flour

1 1/2 cups old-fashioned rolled oats

$\frac{3}{4}$  cup mini-chips

$\frac{1}{4}$  cup raspberry jam

## PREPARATION

Preheated the oven to 350°F.

In a large mixing bowl, beat together the butter and sugars. Add the egg, vanilla, and molasses and beat until smooth. Stir in everything else—except the raspberry jam—and mix until well combined.

Take half the dough and roll it out onto a floured silpat to about  $\frac{1}{4}$ " thickness. Try to shape into a rectangle as best you can. Spread  $\frac{1}{2}$  of the raspberry jam thinly onto the dough, leaving a 1" border all around. Place the rectangle with the widest side facing you. Starting from the bottom of the widest side, roll the dough up to the top until you have a nice dough log. Place in refrigerator for ten minutes to make it easier to cut.

Remove from refrigerator and slice log into 12 pieces. Round each cookie, and flatten slightly to get a consistent shape and place on silpat or parchment lined baking sheet.

Bake the cookies for 12 -15 minutes until they're golden brown. Cool on a rack.

Repeat process with the other half of the dough.