

CHEWY OATMEAL RAISIN COOKIES

Adapted by David Lebovitz from Nick Malgieri's book, *Perfect Light Desserts: Fabulous Cakes, Cookies, Pies, and More Made with Real Butter, Sugar, Flour, and Eggs*.

- 1 cup flour (spoon flour into dry-measure cup and level off)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 tablespoons unsalted butter, at room temperature
- ½ cup granulated sugar
- ½ cup (packed) light brown sugar
- 1 large egg
- ¼ cup unsweetened applesauce
- 1 teaspoon vanilla extract
- 1⅓ cups rolled oats (not instant)
- ½ cup dark raisins (or dried cranberries)

1. Preheat the oven to 375 degrees and set the racks on the lower and upper thirds of the oven.
2. Line two baking sheets with parchment paper.
3. In a small bowl, whisk together the flour, baking powder, baking soda, and salt.
4. In a large mixing bowl, beat the butter and granulated sugar until smooth. Mix in the brown sugar, then the egg, applesauce, and vanilla.
5. Stir in the dry ingredients, then the oats and raisins.
6. Drop the batter by rounded teaspoons two inches apart on the baking sheets and use a fork to gently flatten the dough.
7. Bake the cookies for 10 to 12 minutes, or until they "look dull on the surface but are moist and soft," according to Nick. Rotate baking sheets during baking for even heating. (If you make them bigger, bake them until they look as directed by Nick.)

Makes about 36 cookies.

Storage: Once cool, store the cookies in an airtight container at room temperature.