Soft Oatmeal Cookie

*Ingredients:*

1 Cup All-Purpose Flour (Italy: 00 or 0 flour)

1 ½ Cups Rolled Oats

½ Teaspoon Baking Soda

¼ Teaspoon Baking Powder

½ Teaspoon Sea Salt

½ Cup Seed/Vegetable Oil

¾ Granulated Sugar

1 Egg

1 Teaspoon Vanilla Extract

¾ Raisins (Optional)

*Procedure*

1. Preheat oven to 190℃
2. Mix together oil and sugar in a standing mixer, or alternatively, by hand
3. Add egg (without over mixing it as it makes dough tough) and vanilla until evenly incorporated
4. Lastly add flour, baking soda, baking powder, oats, and the optional raisins
5. Using a spoon or, preferably, an ice cream scoop, make several (the recipe should yield 18) dough balls and place on baking tray
6. Bake cookies for 8-10 minutes (be careful not to overbake, they should be golden on top)
7. Let the cookies cool for 5 minutes and enjoy!