Oatmeal Raisin Cookies

1 cup + 1 teaspoon flour

1 Tablespoon cinnamon

1 1/2 teaspoon baking soda

1 3/4 teaspoons kosher salt

1/2 cup + 3 1/2 Tablespoons brown sugar

1/4 cup + 1 1/2 Tablespoons sugar

11 Tablespoons butter

1/4 cup eggs

1 1/4 teaspoons vanilla

2 cups old fashioned oats

1 cup raisins

Beat butter until mayonnaise consistency.

Whisk sugars together in a small bowl.  Add to butter and beat 3-4 minutes until fluffy.

Add eggs and beat 30 seconds.

Place flour in a bowl and sift in cinnamon and baking soda and salt.

Add to batter in 2 separate additions.

Pulse in oats.

Pour hot water over raisins and let sit for 30 minutes to plump.  Drain.

Add raisins to batter and pulse until combined.

Refrigerate dough 30 minutes.

Scoop onto silpat lined baking sheets and bake 21 - 23 minutes at 325.