



# The Best Chewy Vegan Oatmeal Raisin Cookies

## Description

*These vegan oatmeal raisin cookies are soft, chewy, and perfectly spiced, offering a delightful combination of hearty oats, juicy raisins, and warm cinnamon. They are easy to make, naturally sweetened, and free from dairy and eggs—making them an excellent plant-based treat. Perfect for any occasion, these cookies will satisfy your sweet cravings while keeping things wholesome!*

## Ingredients:

- 1 ½ cups old-fashioned rolled oats
- 1 cup all-purpose flour (or whole wheat flour for a heartier texture)
- ½ cup coconut sugar or brown sugar
- ¼ cup maple syrup
- ½ cup coconut oil or vegan butter, melted
- 1 flax egg (1 tbsp ground flaxseed + 3 tbsp water, mixed and set for 5 minutes)
- ½ teaspoon baking soda

- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- ½ cup raisins
- ¼ cup chopped cashews

## Instructions:

1. **Preheat Oven & Prepare Flax Egg:** Preheat the oven to 350°F (175°C).  
Line a baking sheet with parchment paper. In a small bowl, mix the ground flaxseed with water and let it sit for 5 minutes until gel-like.
2. **Mix Dry Ingredients:** In a large bowl, whisk together oats, flour, baking soda, baking powder, salt, and cinnamon.
3. **Mix Wet Ingredients:** In another bowl, combine melted coconut oil (or vegan butter), coconut sugar, maple syrup, flax egg, and vanilla extract. Stir until smooth.
4. **Combine & Fold in Raisins:** Gradually add the wet ingredients into the dry ingredients, stirring until just combined. Fold in the raisins and cashews.
5. **Chill the Dough (Optional):** For best results, cover the dough and chill for 20 minutes.
6. **Shape & Bake:** Scoop tablespoon-sized portions of dough onto the lined baking sheet, spacing them about 2 inches apart. Flatten slightly. Bake for 10-12 minutes or until the edges are golden brown.
7. **Cool & Enjoy:** Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack.