



These easy soft baked oatmeal cookies start with cake mix as the base, and only require a few ingredients. They're soft, chewy and delicious, and can easily be made with pantry items.

I always keep stock of Spice cake mix, and what I love about it is that I don't have to add any spices to it. It has everything included, which means I don't have to keep extra spices in my cupboard, AND it can be used as the base for Carrot Cake, Pumpkin and Apple Spice, Gingerbread and Oatmeal. With that said, a Carrot Cake would be the same thing with added carrot

bits throughout (that you can't even taste in these cookies).

I like to start with a cake mix as the base because of how soft the cookies come out plus it's so easy to use, then I combine that with some softened plant based butter (because I'm lactose intolerant), and two eggs. I didn't add any extract, but a touch of vanilla extract would add a little extra sweetness. Some oatmeal, cranberries and pecans top this cookie recipe off, but feel free to leave out the cranberries and pecans, or substitute them for other things like raisins and walnuts or chocolate chips - it's so easy to raid the pantry and use what you already have on hand.

When the dough is ready, I use my handy dandy cookie scoop because it makes it quicker, and even more easy. I bought a 1 1/2" in diameter cookie scoop from Ross many years ago, and that is what I use, but I would recommend investing in a set of 3, which includes 1, 2 and 3 tablespoon scoops. They are so useful, and not just for making cookies, but I use them in other things too, like evenly scooping out cupcake mix into tins, and toppings.

Usually when I bake these cookies for my husband and I, I cut the recipe in half so we don't end up with so many cookies, but with Oatmeal Cookies, I use them as a breakfast too and not just dessert (as well as share) so I do the full batch for them. If you cut the recipe in half, you will need 1.5 cups of the cake mix, and you can store the rest of it in a tupperware. Don't forget to label your tupperware with the contents, the date you opened it, and the expiration date - I do this with a Sharpie on scotch tape that I put on the side of the tupperware.

Also check out the FAQs on Page 4.

Makes: 30 Cookies

Time Required: Just over 45 Minutes [7-10 Minutes to Mix & 13 Minutes to Bake and Cool 3 batches]

Ingredients:

- 1 Box of Duncan Hines Spice Cake Mix
- 1 Stick (or 8 Tablespoons) of Butter, Softened - any butter will do
- 2 Eggs
- 1 ½ Cups of Old Fashioned Oats
- ¼ Cup of Dried Cranberries - I actually used Craisins
- ¼ Cup of Chopped Pecans

You Will Also Need:

- Mixing Bowl
- Measuring Cup & Spoons
- Cookie Sheet
- Optional, Cookie Scoop & Aluminum Foil
- Mixer/Spoon/Spatula for Mixing Ingredients
- Pam, or Butter and Flour
- Plate or Cooling Rack/s

Ingredient Notes:

CAKE MIX: Duncan Hines is my favorite cake mix to use. It makes the best soft and chewy cookies. I do not recommend Pillsbury for these because these will come out puffy and cakey instead (kind of like the top of a cupcake), but Betty Crocker does have a super moist series, and that might work, though I haven't tested it.

If you want to make half of the quantity, it's 1 cup + 2.25 tsp of cake mix.

If you can't find Spice cake mix, you can use Carrot Cake cake mix or Yellow cake mix and add in 1.5 teaspoons of Pumpkin Pie Spice (found in the seasoning aisle), OR 1/2 teaspoon each: ground allspice and ground ginger AND 1/4 teaspoon each: ground nutmeg and ground cloves.

ADD-INS: I didn't add any extract to my cookies, but a teaspoon of vanilla extract would add a little extra sweetness. Feel free to substitute the cranberries and pecans for your desired add-ins, including, but not limited to chocolate, peanut butter or butterscotch chips, chopped walnuts, almonds, peanuts, pistachios or hazelnuts, dried fruit like cherries, raisins or candied ginger, candy bits like toffee or M&Ms - the sky is the limit!

COOKIE SCOOP: I bought a 1 1/2" in diameter cookie scoop many years ago, and that is what I use, but I would recommend investing in a set of 3, which includes 1, 2 and 3 tablespoon scoops. They are so useful! These cookies will come out about 3/4" to 1" larger than the scoop you use to drop the dough onto the cookie sheet.

Soft Baked Oatmeal Cookie Recipe:

Step 1: Pre-Heat the oven to 350 degrees. Line cookie sheet with aluminum foil, and spray with Pam or spread on a combination of flour and butter. Set aside.

Step 2: Mix the cake mix, butter, and eggs until combined and not lumpy.

Step 3: Hand mix in the oatmeal, cranberries and pecans.

Step 4: Scoop out 12 cookie balls (I do not roll mine into a ball), and drop them onto the cookie sheet. The cookies will not spread much, but after baking you will flatten - keep in mind though that the cookies will come out about 3/4" to 1" larger than the scoop you use to drop the dough onto the cookie sheet after flattening.

Step 5: Bake cookies for 12 minutes. They will turn out soft, and chewy!

Step 6: Gently pat down the tops so the cookies flatten, and let them cool on the cookie sheet for 1 minute, then move to a plate or cooling rack.

Repeat with remaining dough.

Store finished cookies in an air-tight container on the counter for up to 3 days, or refrigerate for up to a week.

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Are Oatmeal Cookies Healthy?

Though these Oatmeal Cookies contain lots of great add-ins, they still contain quite a bit of sugars and fats, especially made with cake mix as the base so they aren't healthy enough to eat everyday, but a nice snack, breakfast or dessert every once and a while.

Can I use Instant Oatmeal or Quick Oats to Make Oatmeal Cookies?

The short answer is yes! The old fashioned oats provide a more chewy texture and a nuttier flavor for oatmeal cookies because they are heartier. Cookies made with Instant Oatmeal or Quick Oats won't be as chewy or have as much texture.

If I don't have old fashioned oats on hand, but I have tons of instant oatmeal, would I use it to make Oatmeal Cookies? Yep! Though a little different, I still like them, especially with all the fun flavors that Instant Oatmeal comes in.

What is the Best Boxed Cake Mix to Make Cookies With?

Duncan Hines is my favorite cake mix to use. It makes the best soft and chewy cookies. I do not recommend Pillsbury for these because these will come out puffy and cakey instead (kind of like the top of a cupcake). Betty Crocker does have a super moist series, and that might work, though I haven't tested it.

What can I use if I don't have Spice or Carrot Cake cake mix?

If you don't have Spice or Carrot Cake boxed cake mix in the pantry, you can use a Yellow cake mix and add in 1.5 teaspoons of Pumpkin Pie Spice or Cinnamon Sugar/Cinnadust if you just want cinnamon (both can be found in the seasoning aisle) – OR make your own Pumpkin Pie Spice with 1/2 teaspoon each: ground allspice and ground ginger AND 1/4 teaspoon each: ground nutmeg and ground cloves.

What can I add to my Oatmeal Cookies to Make them Better?

I didn't add any extract to my cookies, but a teaspoon of vanilla extract would add a little extra sweetness. As far as additional add-ins, there are really endless possibilities! Most of the time, I like to keep it more traditional and do cranberries or raisins and pecans or walnuts, but it's so easy to raid the pantry and use what you already have on hand, like chocolate, peanut butter or butterscotch chips, chopped almonds, peanuts, pistachios or hazelnuts, candied ginger or dried cherries, candy bits like toffee or M&Ms - the sky is the limit!

How do you Store Oatmeal Cookies?

Store Oatmeal Cookies in an airtight container at room temperature for up to 3 days, or in the fridge for up to a week.