



Mothers Festive Oatmeal Cookie Logs

My Mother's Cookie Tin

My mother made these every December. Her kitchen smelled of molasses and cinnamon. I would sit on the stool and watch her shape the dough. She called them her “log cabin cookies.” I still laugh at that.

She said the shape was perfect for sharing. You bake it as one big log. Then you slice it into friendly bars. Everyone gets a piece of the same good thing. That matters. Food can make everyone feel included.

The Heart of the Dough

Let's talk about that molasses. It is the soul of this cookie. It makes

them dark, sweet, and a little spicy. Doesn't that smell amazing? It reminds me of gingerbread.

You cream the shortening and sugar first. Get it nice and fluffy. Then add the eggs and molasses. The dough will be soft and sticky. That's just right. *Fun fact: Molasses is what's left after sugar is made. It gives these cookies their warm color.*

A Good Stir of Good Things

Now for the fun part. You stir in the oats, raisins, and nuts. This is where the cookie gets its cheerful texture. Every bite has a little surprise. Do you prefer walnuts or pecans? I use what I have.

My mother always used raisins. She said they were like little sweet jewels. I think she was right. Mixing these in by hand feels good. You are building something wonderful.

Shaping and Baking with Love

Shape the dough into four short logs. Place them on your baking sheet with room to breathe. They will spread just a bit. The oven turns them a perfect golden brown.

Here is a key step. Let them cool for five minutes after baking. Then slice them while still warm. A sharp knife makes clean cuts. This matters. It keeps the cookies from crumbling. It makes them look neat and cared for.

The Sweet Final Touch

The glaze is simple. Just sugar, milk, and vanilla. Whisk it until smooth.

Then drizzle it over your cooled cookie bars. It looks like a little winter frost.

Let the glaze set for fifteen minutes. This is the hardest part! Waiting. But it makes them special. What is your favorite cookie topping? Is it glaze, frosting, or just plain?

Why We Make These

These cookies are more than a treat. They are a tradition. The log shape tells a story of sharing. Slicing it means everyone gets a piece. That is a beautiful lesson.

Making them connects me to my mother. It connects me to you, too. Food is a thread that ties us together. Will you make these for someone you love? Tell me, what food reminds you of your family?

See also Cranberry Pistachio Snowy Shortbread Bites

Ingredients:

Ingredient	Amount	Notes
all-purpose flour	1 3/4 cups (8 3/4 ounces/248 grams)	
baking soda	1 teaspoon	
ground cinnamon	1 teaspoon	
salt	1 teaspoon	
ground ginger	1/2 teaspoon	
vegetable shortening	8 tablespoons	
granulated sugar	1 1/4 cups (8 3/4 ounces/248 grams)	
large eggs	2	

Ingredient	Amount	Notes
molasses	$\frac{1}{3}$ cup	
vanilla extract	1 teaspoon	for the cookie dough
old-fashioned rolled oats	2 cups (6 ounces/170 grams)	
raisins	1 cup	
walnuts or pecans	$\frac{2}{3}$ cup	chopped
confectioners' sugar	$\frac{1}{2}$ cup (2 ounces/57 grams)	for the glaze
milk	2 teaspoons	for the glaze
vanilla extract	$\frac{1}{2}$ teaspoon	for the glaze



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Instructions

Step 1: First, get your oven ready. Move your racks to the upper and lower middle spots. Heat it to 350 degrees. Line two baking sheets with parchment paper. In a bowl, mix your flour, baking soda, salt, cinnamon, and ginger. Set this aside for now. Doesn't that spice mix smell like a cozy hug?

Step 2: Now, let's make the dough. Beat the shortening and sugar together until it's fluffy and pale. This takes about three minutes. Add the eggs, one at a time, mixing after each. Then pour in the molasses and vanilla. (A little tip: spray your measuring cup with oil first so the molasses slides right out!).

Step 3: Mix on low speed. Add your flour mixture in three parts. Scrape the bowl's sides as you go. Finally, stir in the oats, raisins, and nuts. The dough will be stiff and full of good things. What's your favorite cookie add-in? Share below!

Step 4: Shape the dough into four logs. Make them about nine inches long. Place two logs on each sheet, far apart. Bake for 16 to 19 minutes. Switch the pans halfway through. They're done when lightly browned. Let them cool on the sheet for five minutes.

Step 5: Slide the parchment onto a cutting board. Use a sharp knife to slice the logs into bars. Let them cool completely. This takes about half an hour. I still laugh at how I used to rush this part. Patience makes a sturdier cookie!

Step 6: Time for the sweet drizzle! Whisk the powdered sugar, milk, and vanilla together. It should be smooth and pourable. Drizzle it all

over your cooled cookie bars. Let the glaze set for 15 minutes. Then, they are ready to share and enjoy.

See also [Christmas Chicken Sausage Pasta Bake](#)

Creative Twists

My mother's recipe is perfect as is. But sometimes, a little change is fun. Try using dried cranberries instead of raisins. They add a cheerful, tart pop. You could swap the walnuts for chopped pecans. They have a lovely, buttery flavor. For a real treat, add a handful of chocolate chips to the dough. Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies are wonderful on their own. For a special plate, add a few orange slices. The bright citrus looks so pretty. A small bowl of vanilla yogurt for dipping is also nice. For a drink, a cold glass of milk is the classic choice. For the grown-ups, a sweet sherry pairs beautifully with the spices. Which would you choose tonight?



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Keeping Your Cookie Logs Cozy

These cookie logs keep well at room temperature. Just tuck them into a tin. They stay happy for three days. For longer storage, the freezer is your friend. Wrap the logs tightly in plastic wrap first. Then pop them into a freezer bag.

You can freeze the baked and glazed logs whole. I once froze a log for a whole month. It tasted just-baked when thawed. You can also freeze the dough logs before baking. This lets you bake fresh cookies anytime.

Batch cooking like this saves so much time. It means you always have a treat ready. A homemade cookie can turn a bad day around. **Have you ever tried storing cookie dough this way? Share below!**

Simple Fixes for Common Cookie Troubles

Is your dough too sticky to shape? Chill it for 30 minutes. This makes the shortening firm up. I remember when my dough was like glue. A little chill fixed everything.

Are the logs spreading too much on the pan? Your baking sheets might be too warm. Always let them cool between batches. This matters for a nice, thick cookie bar.

Is your glaze too runny or too thick? Add more sugar or milk slowly. A perfect glaze should drizzle like honey. Getting this right makes your cookies look special. It builds your confidence in the kitchen. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a good gluten-free flour blend. Make sure it has xanthan gum in it.

Q: Can I make the dough ahead? A: Absolutely. Shape the logs and wrap them. They can chill in the fridge for two days.

Q: What can I use instead of raisins? A: Dried cranberries are lovely. Chocolate chips are always a hit with kids.

See also Warm Apricot Pistachio Christmas Salad

Q: Can I make a half batch? A: You can. Just halve all the ingredients. You will get two lovely little logs.

Q: Is the glaze optional? A: The cookies are sweet without it. But the glaze makes them feel festive. *Fun fact: The glaze helps keep the cookies soft!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these cookie logs. This recipe is from my own mother's box. It always makes my kitchen smell like joy. I would love to see your creations.

Share a picture of your baking adventure. Show me your cookie logs before you slice them. **Have you tried this recipe? Tag us on Pinterest!** Your photos make my whole week brighter.

Happy cooking!
—Elowen Thorn.



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Mothers Festive Oatmeal Cookie Logs | 13

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Mothers Festive Oatmeal Cookie Logs

Author: Elowen Thorn

Cooking Method:[Baking](#)



Mothers Festive Oatmeal Cookie Logs | 16

Cuisine:[American](#)

Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **20 minutes**



Mothers Festive Oatmeal Cookie Logs | 20

Cook time: **19 minutes**

Rest time: **50 minutes**

Total time: **1 hour 29 minutes**

Servings: **24 bars**



Mothers Festive Oatmeal Cookie Logs | 24

Calories: **180 kcal**

Best Season:**Summer**

Description

Classic, chewy oatmeal cookie dough baked into logs, sliced into bars,

and drizzled with a sweet vanilla glaze.

Ingredients

- 1 3/4 cups (8 3/4 ounces/248 grams) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1/2 teaspoon ground ginger
- 8 tablespoons vegetable shortening
- 1 1/4 cups (8 3/4 ounces/248 grams) granulated sugar
- 2 large eggs
- 1/3 cup molasses
- 1 teaspoon vanilla extract
- 2 cups (6 ounces/170 grams) old-fashioned rolled oats
- 1 cup raisins
- 2/3 cup walnuts or pecans, chopped

GLAZE:

- 1/2 cup (2 ounces/57 grams) confectioners' sugar
- 2 teaspoons milk
- 1/2 teaspoon vanilla extract

Instructions

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Combine flour, baking soda, salt, cinnamon, and ginger in bowl; set aside.
2. Using stand mixer fitted with paddle, beat shortening and sugar on

medium-high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, and beat until combined. Add molasses and vanilla and beat until incorporated.

3. Reduce speed to low, add flour mixture in 3 additions, and mix until just combined, scraping down bowl as needed. Add oats, raisins, and walnuts, and mix until incorporated.
4. Form dough into four 9 by 2-inch logs and place 3 inches apart on prepared baking sheets. Bake until lightly browned and just set, 16 to 19 minutes, switching and rotating sheets halfway through baking.
5. Let cool on sheets for 5 minutes. Slide parchment onto cutting board and, using sharp knife, cut logs crosswise into 1½-inch-thick bars. Let cool completely, about 30 minutes.
6. Whisk sugar, milk, and vanilla all ingredients together in bowl until smooth. Drizzle glaze over cookies and let sit for 15 minutes to firm. Serve. (Cookies can be stored at room temperature for up to 3 days.)

Notes

For a variation, try using dried cranberries instead of raisins or omit the nuts for a nut-free version.

Keywords:Oatmeal, Cookies, Logs, Raisins, Walnuts, Glaze