



## Oatmeal Raisin Cookies

Try adding other ingredients such as chopped nuts or shredded coconut to bulk up your dough.

<u>U.S.</u>		<u>Metric</u>
2 Tbsp	Butter, room temperature	28.25 g
2 Tbsp	Applesauce, no sugar added	28.7 g
1/4 cup + 1 Tbsp	Brown Sugar	66.5 g
2 Tbsp	Sugar, Granulated	28.7 g
1 each	Egg, large	1 each
1/2 tsp	Vanilla Extract	2.5 ml
1/4 tsp	Cinnamon	1.2 g
1/3 cup	All Purpose Flour	40 g
1/4 tsp	Baking Soda	1.5 g
1/8 tsp	Salt, Kosher	0.6 g
1/2 cup	Oats, old-fashioned	49.5 g
1/4 cup	Raisins	37.3 g

### Preparation:

1. Gather all ingredients and equipment.
2. Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper.
3. Using an electric mixer, beat butter, applesauce, and both sugars until smooth and creamy. Add eggs and vanilla and continue beating until well blended.
4. In a small bowl, mix flour, baking soda, and salt together. Stir into butter mixture to until combined. Dough should be slightly lumpy.
5. Fold in oats and raisins until evenly distributed throughout dough.
6. Drop heaping tablespoons of dough onto baking sheet, leaving approximately 2 inches of space around each mound. Bake cookies until golden but still soft, about 12 minutes.
7. Let cookies cool (about 5-10 minutes) before serving.

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### Nutrition Facts

**Serving size**                      **2 cookies**  
**Servings**                              **7**

**Calories**                              155  
Calories from Fat                      40

Total Fat                              4 g  
Saturated Fat                              0 g  
Trans Fat                                0 g  
Monounsaturated Fat                      0 g  
Cholesterol                              30 mg  
Sodium                                  200 mg  
Carbohydrates                              27 g  
Dietary Fiber                              1 g  
Sugars                                    18 g  
Protein                                    2 g

Vitamin A                                0 %  
Calcium                                  0 %  
Vitamin C                                0 %  
Iron                                        0 %  
Phosphorus                                0 mg

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