

RECIPE IDEA:


Oatmeal Raisin Cookies

INGREDIENTS

- 1 C (2 sticks) unsalted butter
- 1 C brown sugar
- 1/3 C sugar
- 2 eggs
- 1 Tbsp vanilla extract
- 1 1/2 C all purpose flour
- 3/4 tsp salt
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 1/2 C raisins
- 3 C old fashioned rolled oats



 Serves 24

 Allergens: milk, egg, wheat

DIRECTIONS

1. Preheat oven to 350°F. Grease two large cookie sheets or line with parchment paper.
2. In a large mixing bowl, beat butter until creamy. Add the brown sugar and white sugar, beat until fluffy, about 3 minutes. Beat in eggs, one at a time. Add the vanilla extract.
3. Mix flour, salt, baking soda, cinnamon, and nutmeg together in medium bowl. Stir the dry ingredients into the butter-sugar mixture. Stir in the raisins and oats.
4. Spoon out the dough by large tablespoonfuls onto the prepared cookie sheets, leaving at least 2 inches between each cookie.
5. Bake until the edges of the cookies turn golden brown, about 10 to 12 minutes.

Nutrition Facts	
Serving size	1 cookie
Amount Per Serving	
Calories	200
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 5g	25%
<i>Trans</i> Fat 0g	
Cholesterol 35mg	12%
Sodium 85mg	4%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	7%
Total Sugars 17g	
Includes 10g Added Sugars	20%
Protein 3g	6%
<small>Not a significant source of vitamin D, calcium, iron, and potassium</small>	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	