

Whole Wheat-Peanut Butter-Raisin Cookies

Desserts

B-03A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	3/4 cup	12 oz	1 1/2 cups	1. In a mixing bowl, use the paddle attachment on medium speed to cream sugars, salt and margarine or butter for 5 minutes.
Brown sugar		1/4 cup	4 oz	1/2 cup	
Salt		1/4 tsp		1/2 tsp	2. Add peanut butter and mix on medium speed for 2 minutes. Scrape the sides of the bowl.
Margarine or butter	4 oz	1/2 cup	8 oz	1 cup	
Peanut butter	7 oz	3/4 cup	14 oz	1 1/2 cups	
Fresh large eggs OR		2 each		4 each	3. Add eggs and vanilla and mix on medium speed for 1 minute, until blended.
Frozen whole eggs, thawed	4 oz	1/2 cup	8 oz	1 cup	
Vanilla		1 1/2 tsp		1 Tbsp	4. Slowly add flour, baking soda, dry milk, and raisins and mix on low speed for 1 minutes. Scrape the sides of the bowl and mix on medium speed for 30 seconds.
All-purpose flour	4 oz	3/4 cup	8 oz	1 1/2 cups	
Whole wheat flour	4 oz	3/4 cup	8 oz	1 1/2 cups	
Baking soda		1/2 tsp		1 tsp	
Instant nonfat dry milk		2/3 cup	5 oz	1 1/3 cups	5. Using a No. 40 scoop, portion dough (6 x 5) onto paper-lined sheet pans (18" x 26" x 1"). Press each cookie flat with a floured fork.
Raisins, chopped		1/2 cup	6 oz	1 cup	
					6. To Bake: Conventional Oven: 350 degrees F, 15 to 18 minutes Convection Oven: 300 degrees F, 12 to 15 minutes Bake until golden brown.

SERVING:	YIELD:	VOLUME:
1 cookie	25 Servings: 1 lb 9 oz	25 Servings:
	50 Servings: 3 lb 2 oz	50 Servings:

Special Tip:
For ease in chopping, coat raisins with flour.

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