

# Oatmeal-Whole Wheat Raisin Cookies

Desserts

B-02A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	6 oz	3/4 cups	12 oz	1 1/2 cups	1. In a mixing bowl, use a paddle attachment on medium speed to cream margarine or butter and sugar for 10 minutes.
Sugar	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Fresh large eggs OR		2 each		4 each	2. Add eggs, vanilla, and milk. Mix on medium speed for 1 minute until smooth. Scrape the sides of the bowl.
Frozen whole eggs, thawed	4 oz	1/2 cup	8 oz	1 cup	
Vanilla		1 1/2 tsp		1 Tbsp	
Lowfat milk		3 Tbsp		1/4 cup 2 Tbsp	
Whole wheat flour	10 oz	2 cups	1 lb 4 oz	1 qt	3. In a bowl, combine flour, baking powder, baking soda, salt, nutmeg, and cinnamon. Gradually add to the creamed mixture and mix on medium speed for 1 minute until well blended. Scrape the sides of the bowl. Add raisins to the dough and mix on low speed for 30 seconds, until combined.
Rolled oats	3 oz	1 cup	6 oz	2 cups	
Baking powder		1 1/2 tsp		1 Tbsp	
Baking soda		3/4 tsp		1 1/2 tsp	
Salt		3/4 tsp		1 1/2 tsp	
Ground nutmeg		1/2 tsp		1 tsp	
Ground cinnamon		1/2 tsp		1 tsp	
Raisins	6 oz	1 cup	12 oz	2 cups	4. Using a No. 30 scoop, portion dough (4 x 5) on lightly greased or paper-lined sheet pans (18" x 26" x 1").
Sugar	2 oz	1/4 cup	4 oz	1/2 cup	
Ground cinnamon		1 tsp		2 tsp	5. Combine sugar and cinnamon in a shaker and sprinkle over cookies.
					6. To Bake: Conventional Oven: 375 degrees F, 12 minutes Convection Oven: 350 degrees F, 16 minutes Bake until light brown.

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SERVING:	YIELD:	VOLUME:
1 cookie	<b>25 Servings:</b>  <b>50 Servings:</b>	<b>25 Servings:</b>  <b>50 Servings:</b>

Special Tip:  
For a lighter texture, substitute all-purpose flour for half of the whole wheat flour.

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