

Oatmeal-Raisin Cookies

Desserts

B-11

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|---------------------------|-------------|------------|-------------|-------------|---|
| | Weight | Measure | Weight | Measure | |
| Sugar | 12 oz | 1 1/2 cups | 1 lb 8 oz | 3 cups | 1. Beat the sugar and margarine or butter with a paddle attachment until smooth and creamy, about 5 minutes. |
| Margarine or butter | 4 oz | 1/2 cup | 8 oz | 1 cup | |
| Fresh large eggs OR | | 2 each | | 4 each | 2. Add eggs slowly and mix on medium speed for 1 minute. |
| Frozen whole eggs, thawed | 4 oz | 1/2 cup | 8 oz | 1 cup | |
| Lowfat milk | | 1/4 cup | | 1/2 cup | 3. Slowly add applesauce and milk. Mix for 1 minute on medium speed. Scrape down the sides of the bowl. |
| Canned applesauce | 4 oz | 1/2 cup | 8 oz | 1 cup | |
| All-purpose flour | 6 oz | 1 1/2 cups | 12 oz | 3 cups | 4. Add the flour, baking soda, salt, cinnamon, and nutmeg. Mix on low speed until blended, about 2 minutes. |
| Baking soda | | 1/2 tsp | | 1 tsp | |
| Salt | | 1/2 tsp | | 1 tsp | |
| Ground cinnamon | | 1 tsp | | 2 tsp | |
| Ground nutmeg | | 1/2 tsp | | 1 tsp | |
| Rolled oats | 10 oz | 3 cups | 1 lb 4 oz | 1 qt 2 cups | 5. Add oats and raisins and blend for 30 seconds on low speed. Scrape down the sides of the bowl. |
| Raisins | 6 1/2 oz | 1 cup | 13 oz | 2 cups | |
| | | | | | 6. Portion with level No. 30 scoop (2 Tbsp). Place cookies in rows of 5 down and 4 across on each greased (or paper-lined) sheet pan (18" x 26" x 1"). To Bake: Conventional Oven: 350 degrees F, 18 to 20 minutes Convection Oven: 325 degrees F, 10 to 12 minutes Bake until lightly browned. |

| SERVING: | YIELD: | VOLUME: |
|----------|-------------------------------|---|
| 1 cookie | 25 Servings: 2 lb 9 oz | 25 Servings: 1 qt 1 cup (dough) |
| | 50 Servings: 5 lb 2 oz | 50 Servings: 2 qt 2 cups (dough) |

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Special Tip:

For a bar cookie, spread 3 qt (5 lb 14 oz) of dough in a greased half-sheet pan (18" x 13" x 1") and bake for 20 to 25 minutes in a 325 degrees F convection oven. Cut 5 x 10 for 50 servings.

| Nutrients Per Serving | | | | | |
|-----------------------|-------|----------------------|--------------|----------------------|--------|
| Calories | 186 | Saturated Fat | 1.1 g | Iron | 1.0 mg |
| Protein | 3 g | Cholesterol | 19 mg | Calcium | 18 mg |
| Carbohydrate | 33 g | Vitamin A | 56 RE/196 IU | Sodium | 123 mg |
| Total Fat | 5.0 g | Vitamin C | 0 mg | Dietary Fiber | 2 g |

Nutrients Per Serving includes raisins.