

Applesauce Raisin Chews



Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1 cup applesauce
- 1 egg
- 1 tsp vanilla
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt (optional)
- 2 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup raisins

How to make it

1. Heat oven to 350°F
2. In large bowl, beat margarine and sugar until creamy.
3. Add applesauce, egg and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon and salt; mix well.
5. Add oats and raisins; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 11 to 13 minutes or until light golden brown.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	11-13 min	21 min	48

Made with



Quaker® Oats-Old Fashioned