

# Lower-Fat Chewy Oatmeal Spice Cookies



## Ingredients

- 3/4 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 4 tbsp margarine, softened
- 3/4 cup apple butter or applesauce
- 2 egg whites or 1 egg
- 2 tbsp fat-free milk
- 2 tsp vanilla
- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt (optional)
- 1/4 tsp ground nutmeg (optional)
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup diced dried mixed fruit or raisins

## How to make it

1. Heat oven to 350°F.
2. Lightly spray cookie sheets with cooking spray.
3. In large bowl, beat sugars and margarine until well blended.
4. Add apple butter, egg whites, milk and vanilla; beat well.
5. Add combined flour, baking soda, cinnamon, salt and nutmeg, if desired; mix well.
6. Add oats and dried fruit; mix well. (Dough will be moist.)
7. Drop dough by rounded tablespoonfuls onto cookie sheets.
8. Bake 10 to 12 minutes or until edges are light golden brown.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	36

## Made with



Quaker® Oats-Old Fashioned

9. Cool 1 minute on cookie sheets; remove to wire rack.
10. Cool completely.
11. Store tightly covered.