

Oatmeal Raisin Cookies



Ingredients

- 4 tbsp margarine, softened
- 2 tbsp heat-stable sugar substitute equal to 3 tbsp sugar
- 1/4 cup egg substitute or 2 egg whites, lightly beaten
- 3/4 cup unsweetened applesauce
- 1/4 cup frozen unsweetened apple juice concentrate (thawed)
- 1 tsp vanilla
- 1 cup all-purpose flour
- 1 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp salt (optional)
- 1 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup raisins, chopped

How to make it

1. Heat oven to 350°F.
2. Lightly spray cookie sheet with cooking spray.
3. In large bowl, beat margarine and sweetener or sugar until creamy.
4. Add egg substitute; beat well.
5. Add applesauce, apple juice concentrate and vanilla; beat well.
6. Add combined flour, baking soda, cinnamon and salt; mix well.
7. Add oats and raisins; mix well.
8. Drop dough by rounded teaspoonfuls onto cookie sheets.
9. Bake 15 to 17 minutes or until firm to the touch and light golden brown.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	36

Made with



Quaker® Oats-Quick 1-Minute Oats

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