



Lower-Fat Chewy Oatmeal Spice Cookies

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About 3-1/2 Dozen

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Chewy oatmeal spice cookies are the perfect treat when you're looking for a soft cookie full of yummy spices and texture. Full of chewy oats, apple butter, cinnamon, and nutmeg, these cookies are an irresistible snack.

Ingredients

- 3/4 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 4 Tablespoon(s) (1/2 stick) margarine, softened
- 3/4 Cup(s) apple butter or applesauce
- 2 egg whites or 1 egg
- 2 Tablespoon(s) fat-free milk
- 2 Teaspoon(s) vanilla
- 1-1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 1/4 Teaspoon(s) ground nutmeg (optional)
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Cup(s) diced dried mixed fruit or raisins

Cooking Instructions

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