



Oatmeal Raisin Cookies



SERVINGS

About 3 Dozen



COOKING TIME

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Just like grandma used to make, these Oatmeal raisin cookies made with applesauce are soft, chewy, and so delicious. Whether you want to enjoy a treat from your childhood, or make them for your kids, these cookies are simple and pure goodness.

Ingredients

- 4 Tablespoon(s) (1/2 stick) margarine, softened
- 2 Tablespoon(s) heat-stable sugar substitute equal to 3 tablespoons sugar
- 1/4 Cup(s) egg substitute or 2 egg whites, lightly beaten
- 3/4 Cup(s) unsweetened applesauce
- 1/4 Cup(s) frozen unsweetened apple juice concentrate (thawed)
- 1 Teaspoon(s) vanilla
- 1 Cup(s) all-purpose flour
- 1 Teaspoon(s) baking soda
- 1/2 Teaspoon(s) ground cinnamon
- 1/4 Teaspoon(s) salt (optional)
- 1-1/2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 Cup(s) raisins, chopped

Cooking Instructions

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