

# Oatmeal-Whole Wheat Raisin Cookies

Desserts

B-02A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	<ol style="list-style-type: none"> <li>1. Cream margarine or butter and sugar in a mixer with the paddle attachment for 10 minutes on medium speed.</li> <li>2. Add eggs, vanilla, and milk. Mix for 1 minute on medium speed until smooth. Scrape down sides of bowl.</li> <li>3. In a separate bowl, combine flour, oats, baking powder, baking soda, salt, nutmeg (optional), and cinnamon. Gradually add to the creamed mixture and mix for 1 minute on medium speed until well blended. Scrape down sides of bowl. Mix for 30 seconds on low speed.</li> <li>4. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 24 scoop (2 ⅔ Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies).</li> <li>5. Combine sugar and cinnamon in a shaker and sprinkle over cookies.</li> </ol>
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Frozen whole eggs, thawed	4 oz	½ cup	8 oz	1 cup	
OR		OR		OR	
Fresh large eggs		3 each		5 each	
Vanilla		1 ½ tsp		1 Tbsp	
Lowfat 1% milk		3 Tbsp		¼ cup 2 Tbsp	
Whole wheat flour	10 oz	2 cups	1 lb 4 oz	1 qt	
Rolled oats	3 oz	1 cup 2 Tbsp	6 oz	2 ¼ cups	
Baking powder		1 ½ tsp		1 Tbsp	
Baking soda		¾ tsp		1 ½ tsp	
Salt		¾ tsp		1 ½ tsp	
Ground nutmeg (optional)		½ tsp		1 tsp	
Ground cinnamon		½ tsp		1 tsp	
Raisins	6 oz	1 cup	12 oz	2 cups	
Sugar	2 oz	¼ cup	4 oz	½ cup	
Ground cinnamon		1 tsp		2 tsp	

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6. Bake until light brown:  
 Conventional oven: 375° F for 12 minutes  
 Convection oven: 350° F for 16 minutes  
 Heat to 160° F or higher.
7. Portion is 1 cookie.

SERVING:	YIELD:	VOLUME:
1 cookie.	<b>25 Servings:</b> 2 lb 10 oz (dough)	<b>25 Servings:</b> about 1 quart ⅓ cup (dough) 25 cookies
	<b>50 Servings:</b> 5 lb 5 oz (dough)	<b>50 Servings:</b> about 2 quarts ⅔ cup (dough) 50 cookies
Edited 2014		

Nutrients Per Serving					
<b>Calories</b>	191	<b>Saturated Fat</b>	1.35 g	<b>Iron</b>	0.90 mg
<b>Protein</b>	3.04 g	<b>Cholesterol</b>	19 mg	<b>Calcium</b>	38 mg
<b>Carbohydrate</b>	32.14 g	<b>Vitamin A</b>	276 IU	<b>Sodium</b>	201 mg
<b>Total Fat</b>	6.43 g	<b>Vitamin C</b>	0.3 mg	<b>Dietary Fiber</b>	2.1 g