

Peanut Butter-Raisin Cookies

Desserts

B-03

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	<ol style="list-style-type: none"> 1. Cream sugar, brown sugar, salt, and margarine or butter in a mixer with paddle attachment on medium speed for 5 minutes. 2. Add peanut butter. Mix for 2 minutes on medium speed. Scrape down sides of bowl. 3. Add eggs and vanilla. Mix on for 1 minute medium speed, until blended. 4. Slowly add flour, baking soda, dry milk, and raisins. Mix for 1 minute on low speed. Scrape down sides of bowl. Mix for 30 seconds on medium speed. 5. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 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). Press each cookie flat with a floured fork. 6. Bake until golden brown: Conventional oven: 350° F for 10 minutes Convection oven: 300° F for 10 minutes Hat to 160° F or higher. 7. Portion is 1 cookie.
Brown sugar, packed	2 oz	¼ cup	4 oz	½ cup	
Salt		¼ tsp		½ tsp	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	
Peanut butter	7 oz	¾ cup	14 oz	1 ½ 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	
Enriched all-purpose flour	9 oz	2 cups 1 Tbsp	1 lb 2 oz	1 qt 2 Tbsp	
Baking soda		½ tsp		1 tsp	
Instant nonfat dry milk	2 ½ oz	⅔ cup	5 oz	1 ⅓ cups	
Raisins, chopped	3 oz	½ cup	6 oz	1 cup	

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SERVING:	YIELD:	VOLUME:
1 cookie.	25 Servings: 2 lb 5 oz (dough)	25 Servings: about 3 ½ cups (dough) 25 cookies
	50 Servings: 4 lb 10 oz (dough)	50 Servings: about 1 quart 2 ⅔ cups (dough) 50 cookies
Tested 2004		

Special Tip:
For ease in chopping, coat raisins with flour.

Nutrients Per Serving					
Calories	180	Saturated Fat	1.70 g	Iron	0.80 mg
Protein	4.76 g	Cholesterol	20 mg	Calcium	47 mg
Carbohydrate	22.78 g	Vitamin A	258 IU	Sodium	153 mg
Total Fat	8.30 g	Vitamin C	0.3 mg	Dietary Fiber	0.9 g