

Oatmeal-Raisin Cookies

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	<ol style="list-style-type: none"> 1. Cream margarine or butter and sugar in mixer with a paddle attachment for 10 minutes on medium speed. 2. Add eggs slowly. Mix for 1 minute on medium speed. 3. Slowly add milk and applesauce. Mix for 1 minute on medium speed. Scrape down sides of the bowl. 4. Add the flour, baking soda, salt, cinnamon, and nutmeg. Mix for 2 minutes on low speed until blended. 5. Add oats and raisins. Mix for 30 seconds on low speed. 6. Lightly coat each half-sheet pan (13" x 18" x 1 ") with pan release spray or line with parchment paper. Portion with level No. 24 scoop (2 ⅔ Tbsp) 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). 7. Bake until lightly browned: Conventional oven: 350° F for 18-20 minutes Convection oven: 325° F for 10-12 minutes Heat to 160° F or higher.
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	
Lowfat 1% milk		¼ cup		½ cup	
Canned applesauce	4 oz	½ cup	8 oz	1 cup	
Enriched all-purpose flour	6 oz	1 ¼ cups	12 oz	2 ¾ cups	
Baking soda		½ tsp		1 tsp	
Salt		½ tsp		1 tsp	
Ground cinnamon		1 tsp		2 tsp	
Ground nutmeg		½ tsp		1 tsp	
Rolled oats	10 oz	3 ¾ cups	1 lb 4 oz	1 qt 3 ½ cups	
Raisins	6 ½ oz	1 cup	13 oz	2 cups	

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Desserts

B-11

SERVING:	YIELD:	VOLUME:
1 cookie.	25 Servings: 3 lb ½ oz (dough)	25 Servings: about 1 quart ¼ cup (dough) 25 cookies
	50 Servings: 6 lb 1 oz (dough)	50 Servings: about 2 quarts ½ cup (dough) 50 cookies
Edited 2014		

Special Tip:

For bar cookies, spread 3 lb 2 ½ oz (1 qt ¼ cup) of dough in a half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray or lined with parchment paper. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Bake for 20-25 minutes at 350° F conventional oven or 325° F convection oven. Cut each pan 5 x 5 (25 servings).

Nutrients Per Serving					
Calories	188	Saturated Fat	1.07 g	Iron	1.13 mg
Protein	3.56 g	Cholesterol	19 mg	Calcium	19 mg
Carbohydrate	33.34 g	Vitamin A	197 IU	Sodium	123 mg
Total Fat	5.04 g	Vitamin C	0.4 mg	Dietary Fiber	1.8 g