

# Cornell Cooperative Extension | Schoharie and Otsego Counties

Serving Size 1

Amount Per Serving

Saturated Fat 0g

Total Carbohydrate 13g

Dietary Fiber 1g

Trans Fat 0g

Cholesterol 10mg

Sodium 40mg

Sugars 7g

Protein 1g

Vitamin A 0%

Calcium 0%

Total Fat

Sodium

Calories 60

Total Fat 1g

**Nutrition Facts** 

Calories from Fat 5

Vitamin C 0%

2,400mg

300g

Iron 2%

\*Percent Daily Values are based on a 2,000 calorie

diet. Your daily values may be higher or lower

Less than

Less than

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

depending on your calorie needs Calories: 2,

Saturated Fat Less than Cholesterol Less than

Total Carbohydrate

Dietary Fiber

% Daily Value\*

2%

0%

3%

2%

4%

4%

80g

375g

25g 300mg 2,400mg

Servings Per Container 30 cookies

#### **Schoharie County**

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#### Otsego County

123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

#### Oneonta Outreach

31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

## **Oatmeal Raisin Cookies**

# **Ingredients:**

3/4 cup sugar

2 Tablespoons butter

1 egg

2 Tablespoons 1% milk

½ cup unsweetened applesauce

3/4 cup flour

½ teaspoon baking soda

½ teaspoon cinnamon

1/8 teaspoon nutmeg

½ teaspoon salt

11/4 cup quick-cooking rolled oats, uncooked

½ cup raisins

vegetable oil spray

Makes 30 servings - 15% calories from fat

## **Instructions:**

- 1. Preheat oven to 350° F degrees. Lightly grease baking sheet.
- 2. Measure sugar and butter into large mixing bowl. Beat until well blended.
- 3. Crack egg into small bowl. Add to sugar mixture; stir until well blended.
- 4. Measure milk and applesauce into sugar mixture; stir until well blended.
- 5. In a second mixing bowl, combine flour, baking soda, cinnamon, nutmeg, and salt.
- 6. Add flour mixture to sugar mixture; stir until well blended.
- 7. Measure rolled oats and raisins into batter; stir until well blended.
- 8. Drop dough by rounded teaspoonfuls onto baking sheet.
- 9. Bake 10-13 minutes, or until lightly browned.

# Create-A-Flavor Changes:

- Use chopped figs, apricots, or other dried fruit instead of raisins.
- Omit the raisins and use  $\frac{1}{4}$  cup rolled oats and  $\frac{3}{4}$  cup raisin bran cereal.
- Use ½ cup whole-wheat flour and ¼ cup all purpose flour.
- Use 2 Tablespoons orange juice instead of milk.
- Add nuts, coconut, or chocolate chips.

Source: Adapted from Cooking Up Fun! A Pyramid of Snacks, Cornell University, 1998.



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