

Oatmeal-Whole Wheat Raisin Cookies

Desserts, B-02A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	6 oz	3/4 cup	12 oz	1 1/2 cups	<ol style="list-style-type: none"> 1. Cream margarine or butter and sugar in a mixer with the paddle attachment for 10 minutes on medium speed.
Sugar	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Frozen whole eggs, thawed	4 oz	1/2 cup	8 oz	1 cup	<ol style="list-style-type: none"> 2. Add eggs, vanilla, and milk. Mix for 1 minute on medium speed until smooth. Scrape down sides of bowl.
OR		OR		OR	
Fresh large eggs		3 each		5 each	
Vanilla		1 1/2 tsp		1 Tbsp	
Lowfat 1% milk		3 Tbsp		1/4 cup 2 Tbsp	
Whole wheat flour	10 oz	2 cups	1 lb 4 oz	1 qt	<ol style="list-style-type: none"> 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.
Rolled oats	3 oz	1 cup 2 Tbsp	6 oz	2 1/4 cups	

Baking soda		3/4 tsp		1 1/2 tsp
Salt		3/4 tsp		1 1/2 tsp
Ground nutmeg (optional)		1/2 tsp		1 tsp
Ground cinnamon		1/2 tsp		1 tsp
Raisins	6 oz	1 cup	12 oz	2 cups

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 ? Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies).

Sugar	2 oz	1/4 cup	4 oz	1/2 cup
Ground cinnamon		1 tsp		2 tsp

5. Combine sugar and cinnamon in a shaker and sprinkle across cookies

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	25 Servings: 2 lb 10 oz (dough)	25 Servings: about 1 quart ? cup (dough) 25 cookies
	50 Servings: 5 lb 5 oz (dough)	50 Servings: about 2 quarts ? cup (dough) 50 cookies

Nutrients Per Serving

Calories	191	Saturated Fat	1 g	Iron	1 mg
Protein	3 g	Cholesterol	19 mg	Calcium	38 mg
Carbohydrate	32 g	Vitamin A	276 IU	Sodium	201 mg
Total Fat	6 g	Vitamin C		Dietary Fiber	2 g