

Oatmeal Cookies

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 ½ oz	3 ½ cups	1 lb 13 oz	1 qt 3 cups	1. Blend flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves, and nutmeg (optional) in mixer for 2 minutes on low speed.
Baking soda		2 tsp		1 Tbsp 1 tsp	
Salt		1 tsp		2 tsp	
Rolled oats	10 oz	3 ½ cups	1 lb 4 oz	1 qt 3 cups	
Sugar	7 oz	1 cup	14 oz	2 cups	
Brown sugar, packed	9 ½ oz	1 ¼ cups	1 lb 3 oz	2 ½ cups	
Ground cinnamon		1 tsp		2 tsp	
Ground cloves		¼ tsp		½ tsp	
Ground nutmeg (optional)		½ tsp		1 tsp	
Shortening	8 oz	1 ¼ cups	1 lb	2 ½ cups	2. Add shortening, margarine or butter, eggs, and vanilla. Mix for 1 minute on medium speed.
Margarine or butter	7 oz	¾ cup 2 Tbsp	14 oz	1 ¾ cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	5 ¼ oz	¾ cup OR 3 each	10 ½ oz	1 ¼ cups OR 6 each	
Vanilla		1 Tbsp		2 Tbsp	
†Raisins, plumped (optional)	9 ½ oz	1 ½ cups	1 lb 3 oz	3 cups	3. Add raisins (optional) and blend for 30 seconds on low speed.
					4. Portion with level No. 40 scoop (1 ⅓ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.)
					5. Bake until lightly browned: Conventional oven: 350° F for 12-14 minutes Convection oven: 300° F for 6-8 minutes DO NOT OVERBAKE.
					6. Cool completely. Remove from sheet pans.

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Comments:

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

SERVING:	YIELD:	VOLUME:
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides ¾ serving of grains/breads.	50 Servings: about 3 lb 14 oz (dough)	50 Servings: about 1 quart 2 cups 60 cookies
	100 Servings: about 7 lb 12 oz (dough)	100 Servings: about 3 quarts 120 cookies

Tested 2004

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Nutrients Per Serving					
Calories	161	Saturated Fat	1.96 g	Iron	0.82 mg
Protein	2.22 g	Cholesterol	13 mg	Calcium	12 mg
Carbohydrate	19.35 g	Vitamin A	161 IU	Sodium	140 mg
Total Fat	8.50 g	Vitamin C	0.0 mg	Dietary Fiber	0.9 g