

New Oatmeal Raisin Cookies

Desserts

C-25

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	1. Combine sugar and margarine or butter in mixer with a paddle attachment for 5 minutes on medium speed until smooth and creamy.
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	8 oz	¾ cup 3 Tbsp OR 5 each	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2. Add eggs slowly. Mix on medium speed for 1 minute.
Lowfat 1% milk		½ cup		1 cup	
Canned applesauce	8 oz	1 cup	1 lb	2 cups	3. Add milk and applesauce. Mix for 1 minute on medium speed. Scrape down sides of bowl.
Enriched all-purpose flour	12 oz	2 ¾ cups	1 lb 8 oz	1 qt 1 ½ cups	
Baking soda		1 tsp		2 tsp	4. Add the flour, baking soda, salt, cinnamon, and nutmeg. Mix for 2 minutes on low speed until blended.
Salt		1 tsp		2 tsp	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Ground nutmeg		1 tsp		2 tsp	
Rolled oats	1 lb 4 oz	1 qt 3 cups	2 lb 8 oz	3 qt 2 cups	5. Add oats and raisins. Mix on low speed for 30 seconds.
Raisins	13 oz	2 ¾ cups	1 lb 10 oz	1 qt 1 ½ cups	6. Lightly coat each sheet pan (18" x 26" x 1") with pan release spray or line with parchment paper. For 50 servings, use 3 pans, one pan will have only 10 cookies. For 100 servings, use 5 pans. Portion with level No. 24 scoop (2 ⅔ Tbsp) in rows of 4 across and 5 down.
					7. Bake until lightly browned: Conventional oven: 350° F for 18-20 minutes Convection oven: 325° F for 10-12 minutes

SERVING:	YIELD:	VOLUME:
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides 1 serving of grains/breads.	50 Servings: about 6 lb 1 oz (dough)	50 Servings: about 2 quarts 1/2 cup (dough) 50 cookies

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100 Servings: about 12 lb 2 oz (dough)

100 Servings: about 1 gallon 1 cup (dough)
100 cookies

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Special Tips:

For 50 servings, use 2 ¼ oz (¾ cup) dried whole eggs and ¾ cup water in place of eggs.

For 100 servings, use 4 ½ oz (1 ½ cup) dried whole eggs and 1 cup water in place of eggs.

For bar cookies, spread 6 lb 5 oz (2 qt ½ cup) of dough in a half-sheet pan (18" x 13" x 1") which has been lightly coated with pan release spray. Bake for 20-25 minutes in a 325° F convection oven. Cut 5 x 10 for 50 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	122 mg
Total Fat	5.04 g	Vitamin C	0.4 mg	Dietary Fiber	1.8 g