

CHEWY CHOCOLATE CHIP RAISIN OATMEAL COOKIES

PREP TIME: 15 mins

COOK TIME: 15 mins

TOTAL TIME: 30 mins

YIELD: 15 SERVINGS

These Chewy Chocolate Chip Oatmeal Cookies are moist and made light by swapping out most of the butter for applesauce or bananas which works great!

KITCHEN GEAR

- Baking Sheets 3
- Whisk or fork
- Measuring Cups
- Measuring Spoons
- Medium Bowl
- Large Bowl with Mixer
- Wooden Spoon
- Oven Mitts



INGREDIENTS

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 2 tbsp unsalted butter, room temperature
- 1/2 cup sugar
- 1/2 cup unpacked brown sugar
- 1 large egg
- 1/4 cup unsweetened apple sauce
- 1/2 tsp vanilla extract
- 2 cups quick oats or 1 3/4 cups old fashion oats
- 1/2 cup dark chocolate chips 1/2 cup golden raisins

INSTRUCTIONS

1. Preheat oven to 350°F; line three baking sheets with parchment paper or use a silpat. Or spray regular sheet with cooking spray
2. In a medium bowl, whisk together flour, baking powder, baking soda, salt and cinnamon.
3. In a large bowl, with a mixer, cream together the butter and the sugars on medium speed.
4. Add the egg, followed by the applesauce and vanilla extract.
5. On low mix in the flour mixture and then the oats until just combined and no streaks of flour remain; stir in the chocolate chips and raisins.



6. Drop heaping tablespoonful (approx 1 tbsp each) of the dough onto prepared baking sheets, flattening each cookie slightly with wooden spoon.
7. Bake for about 10-12 minutes, or until cookies become light brown at the edges.
8. Let cool on baking sheet for 3 or 4 minutes, then transfer to a wire rack to cool completely.
9. Store in an airtight container so you don't eat them all in one sitting!

NOTES

Makes about 30 cookies roughly 1 tbsp each.

Serving: 2 cookies

Calories: 190kcal, Carbohydrates: 34.2g, Protein: 2.6g, Fat: 6.3g, Fiber: 2g, Sugar: 19.3g