Applesauce Raisin Chews

(Drop Cookies)

Food Studies 11-12

60 mL margarine or butter, softened

60 mL firmly packed brown sugar

60 mL applesauce

½ egg

2 mL vanilla

60 mL whole wheat flour

60 mL all-purpose flour

1 mL baking soda

1-2 mL ground cinnamon

pinch salt

150 mL rolled oats (quick or old-fashioned, uncooked)

60 mL raisins

1. Preheat oven to 350°F (180C).
2. Cream together margarine and sugar until light and fluffy.
3. Add applesauce, egg and vanilla; beat well.
4. Stir together whole wheat flour, all purpose flour, baking soda, cinnamon and salt.

1. Add flour mixture to creamed mixture. Mix thoroughly.
2. Stir in oats and raisins.
3. Drop by rounded teaspoonfuls on to ungreased cookie sheet.
4. Bake 16-18 minutes until light golden brown around the edges.
5. Cool 2 minutes on cookie sheets before transferring to a wire rack.

Cooled completely, these cookies may be stored in a tightly covered container and enjoyed within 2-3 days, or frozen for up to 2 months in an airtight container or freezer bag.

Makes about 18 small cookies.



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