



Big Batch Oatmeal Raisin Cookies

READY IN



38 min.

SERVINGS



100

CALORIES



120 kcal

DESSERT

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 1 Tablespoon baking soda
- ☐ 2 cups brown sugar
- ☐ 2 cups butter cooled melted
- ☐ 2 Teaspoons cinnamon
- ☐ 4 Teaspoons ener-g egg replacer
- ☐ 1 cup granulated sugar
- ☐ 6 cups cooking oats quick
- ☐ 3 cups raisins

- ☐ 2 Teaspoons salt
- ☐ 2 cups semi-sweet chocolate chips
- ☐ 2 cups coconut or unsweetened flaked ()
- ☐ 2 Teaspoons vanilla extract
- ☐ 0.3 cup water

Equipment

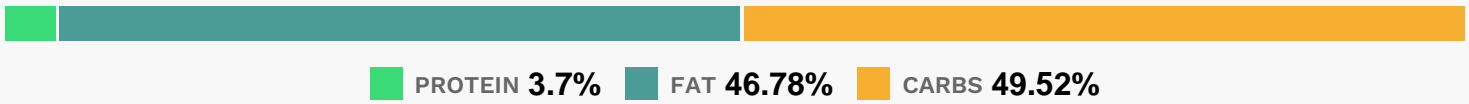
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ wooden spoon
- ☐ spatula

Directions

- ☐ Preheat the oven at 350F/180C for 15 minutes. Lightly grease baking sheets or line with parchment paper and set aside. Blend the egg replacer powder and 1/2 cup luke warm water until it's frothy. In a medium size bowl, mix together the oats, flour, salt, cinnamon and baking soda. In a large bowl (you need a very big one), cream together the melted butter and sugars using a hand held electric mixer, until it's light and smooth. This may take up to 7-8 minutes.
- ☐ Add the frothy egg replacer mixture, vanilla extract and 1/4 cup water to the creamed butter and beat it for another 2-3 minutes. Stir in the dry flour mix in small additions to the wet mixture and combine it using a wooden spoon or spatula. Once the dry and wet ingredients are incorporated well, stir in the raisins, chocolate chips and coconut. Combining it all becomes quite difficult at this point, so transfer half the dough to another bowl and mix them well separately in each bowl and then combine it again and mix it well. The cookie dough is very thick and stiff. Scoop out a tablespoonful of dough for each cookie and drop it on the baking sheet. Lightly flatten it with your fingers or using a fork.

- ☐ Bake for about 12–14 minutes or until the bottoms turns golden brown. I baked mine for 13 minutes.
- ☐ Remove the cookie sheet from the oven and place it on a wire cooling rack for 5–6 minutes, where it still continues to cook. After 5 minutes, remove the cookies from the pan and cool it completely on another wire rack before storing it in air tight containers.

Nutrition Facts



Properties

Glycemic Index:3.24, Glycemic Load:5.1, Inflammation Score:-2, Nutrition Score:2.5986956273732%

Nutrients (% of daily need)

Calories: 120.18kcal (6.01%), Fat: 6.48g (9.98%), Saturated Fat: 4.14g (25.87%), Carbohydrates: 15.44g (5.15%), Net Carbohydrates: 14.11g (5.13%), Sugar: 7.76g (8.62%), Cholesterol: 9.97mg (3.32%), Sodium: 112.3mg (4.88%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.15g (2.31%), Manganese: 0.32mg (16.21%), Magnesium: 22.66mg (5.67%), Fiber: 1.33g (5.33%), Copper: 0.09mg (4.55%), Phosphorus: 39.46mg (3.95%), Iron: 0.65mg (3.63%), Selenium: 2.41µg (3.44%), Potassium: 89.68mg (2.56%), Vitamin A: 115.32IU (2.31%), Vitamin B1: 0.03mg (2.25%), Zinc: 0.3mg (1.98%), Calcium: 14mg (1.4%), Vitamin B2: 0.02mg (1.13%), Vitamin E: 0.17mg (1.12%), Vitamin B6: 0.02mg (1.07%)