



Grandma's Oatmeal Raisin Cookies

READY IN



75 min.

SERVINGS



96

CALORIES



111 kcal

DESSERT

Ingredients

- 1.5 teaspoons baking soda
- 2 cups brown sugar
- 4 eggs
- 4 cups flour all-purpose
- 1 teaspoon ground allspice
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 cup milk
- 2 cups raisins

- 6 cups rolled oats
- 1 teaspoon salt
- 2 cups shortening
- 2 teaspoons vanilla extract
- 0.5 cup sugar white

Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the shortening, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla.
- Combine the flour, baking soda, salt, cinnamon, allspice and cloves; stir into the sugar mixture until well blended.
- Mix in the rolled oats alternately with the milk. Finally, stir in the raisins. Drop by heaping spoonfuls 3 inches apart onto the prepared cookie sheets.
- Bake in the preheated oven for 10 to 11 minutes, or until edges are golden and tops are dry. Cool on cookie sheets for 1 minute before removing to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:3.14, Glycemic Load:6.09, Inflammation Score:-1, Nutrition Score:2.5747826067002%

Nutrients (% of daily need)

Calories: 110.89kcal (5.54%), Fat: 4.93g (7.59%), Saturated Fat: 1.24g (7.77%), Carbohydrates: 15.51g (5.17%), Net Carbohydrates: 14.62g (5.32%), Sugar: 5.69g (6.32%), Cholesterol: 7.13mg (2.37%), Sodium: 47.7mg (2.07%),

Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.61g (3.21%), Manganese: 0.25mg (12.59%), Selenium: 3.92µg (5.61%), Vitamin B1: 0.07mg (4.71%), Fiber: 0.89g (3.57%), Phosphorus: 35.12mg (3.51%), Iron: 0.61mg (3.4%), Folate: 12.17µg (3.04%), Vitamin B2: 0.05mg (3.02%), Magnesium: 10.1mg (2.53%), Vitamin K: 2.44µg (2.33%), Vitamin E: 0.31mg (2.06%), Vitamin B3: 0.41mg (2.04%), Copper: 0.04mg (2.02%), Potassium: 62.04mg (1.77%), Zinc: 0.26mg (1.76%), Vitamin B5: 0.15mg (1.54%), Calcium: 12.98mg (1.3%)