



## Oatmeal Raisin Cookies V

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



96 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.8 cup butter melted
- 2 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 0.5 teaspoon ground cloves
- 0.8 cup raisins

- 2 cups rolled oats
- 1 teaspoon vanilla extract
- 0.8 cup water
- 1.5 cups granulated sugar white

## Equipment

- bowl
- baking sheet
- sauce pan
- oven

## Directions

- In a small saucepan, combine the raisins and the water. Cook over medium heat until just boiling, then remove from heat and set aside to cool.
- Preheat oven to 400 degrees F (200 degrees C).
- In a large bowl, mix together the melted margarine, sugar, and eggs. Stir in the vanilla, raisins, and the raisin water. Sift together the flour, baking powder, baking soda, cinnamon, and cloves; stir into the egg mixture. Then stir in the oatmeal. If the batter seems too runny, let it sit for 5 minutes.
- Drop dough by teaspoonfuls onto an unprepared cookie sheet.
- Bake for 8 minutes in the preheated oven.

## Nutrition Facts



**PROTEIN 5.91%** **FAT 31.12%** **CARBS 62.97%**

## Properties

Glycemic Index:8.14, Glycemic Load:9.7, Inflammation Score:-1, Nutrition Score:2.1634782274132%

## Nutrients (% of daily need)

Calories: 95.75kcal (4.79%), Fat: 3.37g (5.19%), Saturated Fat: 1.93g (12.08%), Carbohydrates: 15.34g (5.11%), Net Carbohydrates: 14.64g (5.32%), Sugar: 6.31g (7.01%), Cholesterol: 14.45mg (4.82%), Sodium: 53.91mg (2.34%),

Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.44g (2.88%), Manganese: 0.19mg (9.69%), Selenium: 3.84µg (5.48%), Vitamin B1: 0.07mg (4.68%), Folate: 14.04µg (3.51%), Vitamin B2: 0.05mg (3.08%), Iron: 0.55mg (3.06%), Phosphorus: 28.03mg (2.8%), Fiber: 0.7g (2.8%), Vitamin B3: 0.45mg (2.26%), Vitamin A: 98.69IU (1.97%), Magnesium: 7.2mg (1.8%), Copper: 0.03mg (1.6%), Zinc: 0.2mg (1.35%), Potassium: 41.92mg (1.2%)