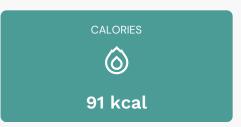


Oatmeal Raisin Cookies with Truvia® Baking Blend

Vegetarian







DESSERT

Ingredients

	0.3 cup baking blend truvia®
	0.5 teaspoon baking soda
	0.5 cup butter

1 eggs

0.8 cup flour all-purpose

0.5 teaspoon ground cinnamon

1 tablespoon blackstrap molasses

П	0.8 cup raisins		
	1.5 cups rolled oats		
	0.5 teaspoon salt		
	0.5 teaspoon vanilla		
Equipment			
	bowl		
	baking sheet		
	oven		
	mixing bowl		
	wire rack		
Directions			
	Preheat oven to 350 degrees F.		
	In a large mixing bowl cream butter, Truvia® Baking Blend, molasses, egg and vanilla until smooth.		
	In a second bowl, combine the flour, baking soda, cinnamon and salt.		
	Add the dry ingredients to the creamed mixture, mixing until uniform. Stir in the oats and raisins.		
	Drop tablespoons of the dough onto an ungreased cookie sheet, leaving 2 inches between cookies.		
	Bake for 10 minutes or until just golden at the edges.		
	Remove from oven and let rest for 5 minutes, then remove cookies to a wire rack to cool completely.		
Nutrition Facts			
PROTEIN 6.68% FAT 44.31% CARBS 49.01%			

Properties

Nutrients (% of daily need)

Calories: 91.48kcal (4.57%), Fat: 4.6g (7.07%), Saturated Fat: 2.61g (16.3%), Carbohydrates: 11.44g (3.81%), Net Carbohydrates: 10.47g (3.81%), Sugar: 0.85g (0.94%), Cholesterol: 17.01mg (5.67%), Sodium: 122.18mg (5.31%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.56g (3.12%), Manganese: 0.25mg (12.39%), Selenium: 3.67µg (5.24%), Vitamin B1: 0.07mg (4.5%), Phosphorus: 40.76mg (4.08%), Fiber: 0.97g (3.9%), Iron: 0.62mg (3.47%), Vitamin B2: 0.05mg (3%), Magnesium: 11.89mg (2.97%), Folate: 11.47µg (2.87%), Vitamin A: 128.25IU (2.57%), Copper: 0.05mg (2.33%), Potassium: 78.09mg (2.23%), Vitamin B3: 0.41mg (2.03%), Zinc: 0.26mg (1.73%), Vitamin B5: 0.13mg (1.27%), Vitamin B6: 0.03mg (1.26%), Calcium: 11.05mg (1.11%), Vitamin E: 0.16mg (1.03%)