



## Trout Dale Oatmeal-Raisin Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



55

CALORIES



92 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 2 large eggs at room temperature
- ☐ 1.5 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 3 cups oats
- ☐ 6 ounces raisins

- ☐ 1 teaspoon salt
- ☐ 0.5 pound butter unsalted at room temperature (2 sticks)
- ☐ 1 teaspoon vanilla extract

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

## Directions

- ☐ Divide oven into thirds and preheat to 350°F.
- ☐ Bake 12 to 16 minutes. Prepare the cookie sheets as directed.
- ☐ In a medium bowl, whisk together the flour, baking soda, salt and cinnamon.
- ☐ In a large bowl, using a sturdy spoon, or in the bowl of an electric mixer, preferably with a paddle attachment, beat the butter until soft and creamy, then beat in both sugars. Scrape down the bowl and beater, if using, and beat until smooth. Beat in the eggs and vanilla and scrape down the bowl again.
- ☐ Stirring slowly, or with the mixer on the lowest speed, gradually work in the flour mixture, then the oats and raisins. The dough will feel very stiff. (You can make the dough ahead, cover, and refrigerate for several hours.)
- ☐ Drop the dough onto the prepared cookie sheets by the heaping tablespoon, placing the cookies about 2 inches apart.
- ☐ Bake 12 to 16 minutes (or for the time indicated for your altitude in the chart), or until the cookies are golden brown; the longer they bake, the crisper they will be.
- ☐ Cool the cookies on a wire rack. If the cookies were baked on parchment or a baking mat, simply slide it off the cookie sheet onto the wire rack to cool. When the cookies are completely cool, store them in an airtight container.

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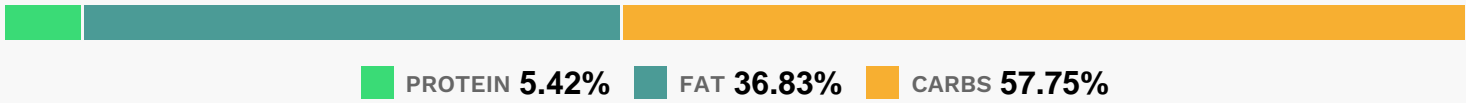
From Pie in the Sky: Successful Baking at High Altitudes by by Susan G. Purdy, (C) May 2005

William Morrow Cookbooks, an imprint of Harper

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Collins Publishers

Nutrition Facts



Properties

Glycemic Index:4.53, Glycemic Load:6.74, Inflammation Score:-1, Nutrition Score:2.0165217473455%

Nutrients (% of daily need)

Calories: 92.35kcal (4.62%), Fat: 3.87g (5.95%), Saturated Fat: 2.24g (13.97%), Carbohydrates: 13.65g (4.55%), Net Carbohydrates: 12.89g (4.69%), Sugar: 5.64g (6.27%), Cholesterol: 15.63mg (5.21%), Sodium: 57.07mg (2.48%), Alcohol: 0.03g (100%), Alcohol %: 0.14% (100%), Protein: 1.28g (2.56%), Manganese: 0.2mg (9.88%), Selenium: 3.1µg (4.43%), Vitamin B1: 0.05mg (3.43%), Fiber: 0.76g (3.03%), Phosphorus: 28.82mg (2.88%), Iron: 0.48mg (2.65%), Vitamin B2: 0.04mg (2.34%), Vitamin A: 112.92IU (2.26%), Folate: 8.75µg (2.19%), Magnesium: 8.28mg (2.07%), Copper: 0.03mg (1.74%), Potassium: 51.6mg (1.47%), Zinc: 0.22mg (1.46%), Vitamin B3: 0.29mg (1.46%), Vitamin B5: 0.1mg (1.01%)