

Oatmeal Raisin Chocolate Chip Cookies

Makes 3 dozen

This recipe uses applesauce to reduce the amount of oil and butter that is in most cookies of this type. I vary the dried fruit based on what's in the cupboard. I use raisins or dried cherries most often.



Ingredients:

- 1 Cup flour
- 1 tsp. Baking powder
- 1/2 tsp. Baking soda
- 1/2 tsp. salt
- 2 Tbsp. shortening
- 1 Tbsp. butter
- 1/3 Cup of Sugar
- 1/3 Cup of Brown Sugar
- 1/2 Cup of applesauce (one snack-pack size applesauce)
- 1 egg
- 1 tsp. Vanilla
- 1 1/3 Cup of Old Fashioned Oats
- 2/3 Cup of raisins (two, 1.5 oz lunch-box size boxes)
- 1 Cup of large semisweet chocolate bits (53% cocoa Toll House)

Equipment:

- Cookie sheet
- Wax paper
- Spatula
- Parchment paper

Cookies:

☑	Directions	Time (min)	
	Preheat oven to 375 degrees		
	In a large bowl, whisk together 1 cup flour, 1 tsp. baking powder, 1/2 tsp. baking soda, and 1/2 tsp. salt	2	20
	In another bowl, combine 2 Tbsp. shortening, 1 Tbsp. butter, 1/3 cup brown sugar, and 1/3 cup sugar	2	
	To the sugar, add 1/2 cup applesauce, 1 egg, and 1 tsp. vanilla. Stir to combine.	2	
	Add wet ingredients to the dry and combine	2	
	Add 2/3 cup dried fruit and 1 cup chocolate bits	1	
	Add 1 1/3 cup old fashioned oats	1	
	Line a cookie sheet with parchment paper. Spoon out a heaping Tbsp. of dough for each cookie.	5	
	Bake	11	
	Transfer to wax paper to cool for a minute or two	1	
	Total	32	