



Oat & Raisin Cookie — added protein, GF*, reduced sugar Recipe

Ingredients

Raisins	240
Salt	2.5
Baking powder	2
Cinnamon	2.5
Unsalted butter	260
Brown sugar	120
White sugar	120
Monkfruit baking blend	120
Eggs	120
Rolled oats	240
Buntine protein	110
Oat flour	120
Coconut flour	90

(*no wheat gluten; has oat gluten)

Method

1. Cream butter, baking blend & sugar
2. Add eggs and beat well
3. Sieve together dry ingredients
4. Add into mix, then add oats & raisins

I make them into frozen logs of 300g so I can bake off small quantities for sampling. Baking them for around 7 mins @ 175°C, turn trays and bake for a further 4-5 mins. These have butter, so the warmer they are when they go into the oven the more they will spread.