

OATMEAL RAISIN cookies

(This makes a cake-like cookie.)



- 1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix
- 2 sticks unsalted butter, unsalted margarine or shortening, softened, but not room temperature
- 2 large eggs, room temperature
- ½ tsp. water
- ¼ tsp. ground nutmeg
- ½ cup unsweetened applesauce
- 2½ cups certified gluten-free rolled oats
- 1½ cups raisins (optional)

- ① Preheat oven to 350° F.
- ② Using a mixer, cream butter in mixer for 3 minutes. Add in ½ cup of Mix. Blend. Add eggs. Beat until well incorporated. Add remainder of Mix, nutmeg, water and applesauce. Beat until well incorporated
- ③ Add rolled oats and raisins and blend in by hand.
- ④ Drop teaspoonfuls of dough onto Silpat® or parchment-lined cookie sheet. Bake 10-12 minutes, until edges are golden brown and cookies are very lightly evenly golden brown. Baking times may vary with different appliances.
- ⑤ Let cookies rest on baking sheet for 1 minute. Using thin-bladed spatula, transfer the cookies to a cooling rack.

ICING *(optional)*

- 2 cups confectioner's sugar
- ¼ cup unsalted butter, softened
- 1 tsp. pure vanilla extract
- 3 Tbsp. orange juice

1. Add all ingredients to bowl of mixer with wire whisk attachment. Blend together and then beat on high until smooth and creamy.
2. Ice cooled cookies. Makes approximately 40 cookies. Cookies should be stored in an air-tight container and may be stored in freezer (even after iced).

