CHEWY OATMEAL RAISIN COOKIES

1 hr 40 min
2 dozen cookies

Ingredients:
- ½ c. raisins
- 1 c. whole wheat pastry flour
- ½ tsp. ground cinnamon
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- ¾ c. apple butter
- 3 Tbsp. unsalted butter, softened
- ½ c. light brown sugar
- 1 large egg
- 1 tsp. vanilla extract
- ¾ c. rolled oats

Directions:
- Preheat oven to 350 degrees
- In a small bowl, add the raisins and cover with boiling water. Let stand 5 minutes. Once plumped, drain and set aside to cool.
- In the bowl of an electric mixer, beat the apple butter, butter and sugar until light and fluffy. Beat in egg and vanilla until combined. With the mixer on low speed, gradually add the flour mixture until just combined; stir in the oats and raisins.
- Using a rounded tablespoon, drop the cookies onto parchment-lined baking sheets about 2 inches apart (12 per sheet). Bake until the cookies are no longer wet-looking in the center, 14 to 16 minutes, rotating pans halfway through. Transfer to a wire rack to cool.

Did you know? Raisins are made from dried grapes, typically dried in the sun. They are approximately 70% sugar, specifically fructose and glucose. Raisins can sometimes be gritty, due to the crystallization of the sugars. This does not affect their use in cooking.

Benefits: These are a healthier alternative to typical cookies, like chocolate chip. The whole-wheat flour and oatmeal are sources of whole grains and fiber.

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