

Oat and Raisin Cookies

Makes 40-45 cookies

Ingredients	
100g unsaturated spread	175g plain flour
75g caster sugar	1/2 tsp vanilla essence
75g soft brown sugar	75g oats, pre toasted on a baking tray in hot over for 4-5 mins
1 beaten egg	125g raisins

- **METHOD:**
- Pre heat oven to Gas 4, 350F, 180c
- Grease 3 baking sheets
- Cream the margarine and sugars. Beat in the egg.
- Sift the flour and fold into the creamed mixture with the remaining ingredients.
- Drop heaped teaspoons of the mixture about 5cm (2in) apart onto greased baking sheets. Allow room for the cookies to spread.
- Bake in the oven for 12-15 minutes until lightly browned.
- Remove from the baking sheet and cool on a wire rack.



- ✓ **COOK'S TIP – UNCOOKED COOKIES FREEZE WELL**
- ✓ **FOR DAIRY FREE DIETS USE SOYA DAIRY FREE SPREAD**
- ✓ **FOR EGG FREE DIETS USE ORGRAN EGG REPLACER**
- ✓ **FOR WHEAT FREE DIETS, USE WHEAT FREE FLOUR**

Nutrition analysis per serving							
Energy (kcal)	Protein (g)	Fat (g)	Carbohydrate (g)	Sugar (g)	Salt (g)	Iron (mg)	Calcium (mg)
62	0.8	2.3	9.5	3.2	0.1	0.3	68