

The Right Bite **Oatmeal Raisin Cookies**

Yield – 2 ½ dozen cookies

You'll Need:

1 ¼ cups rolled oats
¾ cup all-purpose flour
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon salt (optional)
½ teaspoon baking powder
½ cup reduced-fat margarine
⅓ cup dark brown sugar, packed
5 packets acesulfame-K (Sweet One)
1 egg or 2 egg whites
1 teaspoon vanilla extract
⅓ cup chopped raisins
Non-stick cooking spray

Take out:

Dry measuring cups
Measuring spoons
Cookie sheets
Wire rack
Pancake turner
Electric mixer
Mixing bowls
Knife
Teaspoon
Spatula

Directions:

1. Preheat oven to 350 degrees.
2. Stir together oats, flour, cinnamon, ginger, salt and baking powder.
3. In another bowl, cream the margarine, brown sugar and acesulfame-K with the electric mixer . Beat in egg and vanilla.
4. Stir in dry ingredients, then raisins.
5. Drop by heaping teaspoons full onto baking sheets sprayed with non-stick cooking spray.
6. Bake 8-10 minutes. Cool on wire rack.

Calories: 55 per cookie
Carbohydrate: 8 grams
Fat: 2 grams
Sodium: 62 mg
Protein: 1 gram

Exchanges: ½ Starch per cookie

Adapted from a recipe provided by the Stadt Corporation, manufacturers of Sweet One. .