Oatmeal Apple-Raisin Cookies

Ingredients

2/3 cup granulated sugar
2/3 cup packed brown sugar
½ cup (1 stick) butter, softened
½ cup unsweetened applesauce
1 teaspoon baking soda
1½ teaspoons cinnamon
1½ teaspoons vanilla
½ teaspoon baking powder
½ teaspoon salt
2 large eggs
3 cups quick-cooking or old-fashioned oats
1 cup whole-wheat flour
1 cup raisins
1 large Granny Smith apple, peeled, cored and finely chopped

Preparation

1. Heat oven to 375 degrees.

2. In large bowl, mix all ingredients except oats, flour, raisins and apples. Stir in oats, flour, raisins and apples.

3. With small cookie scoop (2 teaspoons), drop dough about 2 inches apart onto ungreased cookie sheet.

4. Bake 10 minutes, or until light brown. Transfer immediately to wire rack to cool completely.

Yields 3 dozen cookies

Notes

- Refrigerate or freeze cookies if not eating immediately, since the apples will not be fully cooked.