

Oatmeal cookie raisin

Recipe

Ingredients

- All-purpose flour 225 g.
- Salt butter 225 g.
- 2 Eggs
- Baking soda ½ tsp.
- Quick oats meal (not instant oat) 70 g.
- Raisin 200 g.
- Cashew nut 100 g.
- Honey 2 tsp.
- Vanilla extracts 2 tsp.
- Brown sugar 100 g.
- Maltitol powder (MP) 100 g.
- Maltitol syrup (MU-50) 2 tsp.

Method

1. Preheat oven to 300 F.
2. In a bowl mixed flour, baking soda and oatmeal together.
3. Cream together butter, brown sugar, MU-50 and MP until smooth.
4. Beat in eggs and vanilla, stir in to the cream.
5. Add the flour mixtures, raisin and cashew nut on ingredient.
6. Drop by rounded spoon on the tray
7. Bake for 18 – 22 minutes

Expect Properties

- Lower calories
- Lower sweetness
- Longer shelf life
- Anti-hardening texture



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Sweetener

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