

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 (MT-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, MT-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



UENO FINE CHEMICALS INDUSTRY (THAILAND), LTD.

Head office: 33/129 26th Fl., Wall Street Tower Bldg., Bangkok 10500 THAILAND,
Tel. +66 (0) 2237 0823, Fax. +66 (0) 2237 2305

Bangpoo Factory: Bangpoo Industrial Estate 349 Moo 4 Soi 7-8 C, Sukhumvit Rd.,
Prakesa, Mueang Samut Prakan, Samut Prakan 10280 THAILAND
Tel. +66 (0) 2324 0023, Fax. +66 (0) 2324 0411

Email: Sales@ueno-fc.co.th



www.ueno-fc.co.th

Sweetener

This website provides general information. The recipe information contained in this website is not warranted and Ueno assumes no liability for any recommendations, suggestions, information, menus or recipes. Ueno accepts no liability for any inaccuracies, errors or misrepresentations of any of the included recipes.