



Applesauce Raisin Chews



SERVINGS

48



COOKING TIME

11-13 min

Applesauce oatmeal raisin cookies are a fun twist on a classic. With all the traditional flavors of an oatmeal raisin cookie, the applesauce adds a smooth texture, making this cookie that much sweeter.

Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1 cup applesauce
- 1 egg
- 1 tsp vanilla
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt (optional)
- 2 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup raisins

Cooking Instructions

1. Heat oven to 350°F
2. In large bowl, beat margarine and sugar until creamy.
3. Add applesauce, egg and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon and salt; mix well.
5. Add oats and raisins; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 11 to 13 minutes or until light golden brown.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.

10. Store tightly covered.