SHOPPING LIST

Sassy Cinnamon Oatmeal Raisin Cookies

- Old-Fashioned Oats
- Whole-Wheat Flour
- All-Purpose Flour
- Ground Cinnamon
- Kosher Salt
- Baking Powder
- Baking Soda
- Light Brown Sugar
- Unsalted Butter
- Egg
- Vanilla
- Raisins

CUT

Professor Fizzy presents

SNACKS

FIZZY'S LUNCH LAB

Sassy Cinnamon Oatmeal Raisin Cookies

VEGETARIAN	TIME	DIFFICULTY	MAKES
V		M	30
YES	About 30 min.	Medium	Cookies

CUT

YOU WILL NEED

- **1 ¾ cup** old-fashioned oats
- **½ cup** whole-wheat flour
- **½ cup** all-purpose flour
- **2 teaspoons** ground cinnamon
- **½ teaspoon** kosher salt
- **¼ teaspoon** baking powder
- **¼ teaspoon** baking soda
- **1 ½ cups** light brown sugar
- **4 tablespoons** unsalted butter, melted and cooled slightly (x 4)
- **1** large egg, plus 1 egg white
- **2 teaspoons** vanilla
- **¾ cup** raisins

CUT

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

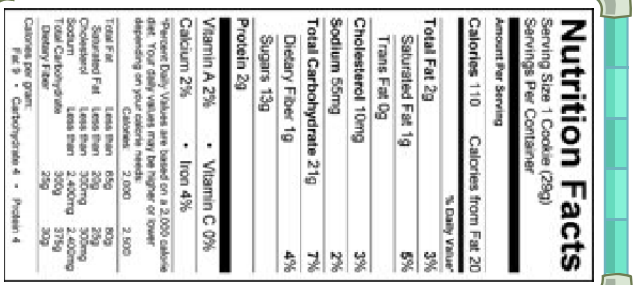
STEP 1: With the oven racks in the upper-middle and lower-middle positions, heat the oven to 350°. Line two rimmed baking sheets with parchment paper.

STEP 2: Whisk the oats, flours, cinnamon, salt, baking powder and baking soda together in a medium bowl. In a large bowl, whisk the brown sugar, butter, egg, egg white and vanilla together until smooth. Stir the oat mixture and raisins into the wet ingredients until just combined.

STEP 3: Divide the mixture into 30 balls (about 1 tablespoon of dough per cookie). Place 15 balls on each baking sheet, leaving at least 2 inches between each. Lightly press down balls with the back of a measuring cup until about 1/2 inch thick.

STEP 4: Bake until edges are light golden and centers are just set, 11 to 13 minutes, rotating the rack position and the direction of the baking sheets halfway through baking time. Cool on the baking sheets for 10 minutes, then serve warm, or transfer to a wire rack to cool completely.

/



Nutrition Facts

Serving Size 1 Cookie (29g)
Servings Per Container

Amount Per Serving	
Calories 110	Calories from Fat 20
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 55mg	2%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 13g	
Protein 2g	
Vitamin A 2% • Vitamin C 0%	
Calcium 2% • Iron 4%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4