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## **LOW-FAT, LOW-CHOLESTEROL OATMEAL DROP COOKIES**

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1 cup flour  
1/2 tsp. baking powder  
1/4 tsp. baking soda  
1 T molasses  
1/2 tsp. salt  
1/2 tsp. ground cinnamon  
3/4 c. firmly packed light brown sugar  
1 1/2 c. Quaker Oats  
1/2 c. corn oil  
1 egg, beaten  
2 tbsp. water  
1 tsp. vanilla  
1/2 c. raisins

In a medium-size bowl, combine flour, baking powder, salt and cinnamon. Add sugar, stir in oats.

Make a well in the center; add oil, egg, water, vanilla and raisins. Stir vigorously until dry ingredients are moistened.

Drop by tablespoons 2 inches apart onto an ungreased cookie sheet.

Bake in a preheated 350 degree oven for 13 to 15 minutes or until done. Remove cookies at once to wire rack to cool.

Yield: 2 1/2 to 3 dozen cookies.

Soft, tender, flavorful oatmeal cookie and healthy! A really good, non-sweet, oatmeal-raisin cookie.

Good cookie, soft, chewy.