

## *The Right Bite* **Oatmeal Raisin Cookies**

### **2 1/2 Dozen Cookies**

#### **You'll Need:**

1 1/4 cups rolled oats  
3/4 cup all-purpose flour  
1/2 teaspoon cinnamon  
1/2 teaspoon ginger  
1/4 teaspoon salt (optional)  
1/2 teaspoon baking powder  
1/2 cup reduced-fat margarine  
1/3 cup dark brown sugar, packed  
5 packets acesulfame-K (Sweet One)  
1 egg or 2 egg whites  
1 teaspoon vanilla extract  
1/3 cup chopped raisins  
Non-stick cooking spray

#### **Take Out:**

Dry measuring cups  
Measuring spoons  
Cookie sheets  
Wire rack  
Pancake turner  
Electric mixer  
Mixing bowls  
Knife  
Teaspoon  
Spatula

#### **Directions:**

1. Preheat oven to 350 degrees.
2. Stir together oats, flour, cinnamon, ginger, salt, and baking powder.
3. In another bowl, put cream the margarine, brown sugar, and acesulfame-K with the electric mixer. Beat in egg and vanilla.
4. Stir in dry ingredients, then raisins.
5. Drop by heaping teaspoons full onto baking sheets sprayed with non-stick cooking spray.
6. Bake 8-10 minutes. Cool on wire rack.

#### **Nutrition Facts per Serving:**

Calories	55 per cookie
Carbohydrate	8 grams
Fat	2 grams
Sodium	62 mg
Protein	1 gram

Exchanges: 1/2 starch per cookie

*Adapted from a recipe provided by the Stadt Corporation, manufacturers of Sweet One.*