

# Oatmeal Cookies

Meal Components: Grains

Desserts, C-10

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 1/2 oz	3 1/2 cups	1 lb 13 oz	1 qt 3 cups	<ol style="list-style-type: none"> <li>Blend flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves, and nutmeg (optional) in mixer for 2 minutes on low speed.</li> <li>Add shortening, margarine or butter, eggs, and</li> </ol>
Baking soda		2 tsp		1 Tbsp 1 tsp	
Salt		1 tsp		2 tsp	
Rolled oats	10 oz	3 1/2 cups	1 lb 4 oz	1 qt 3 cups	
Sugar	7 oz	1 cup	14 oz	2 cups	
Brown sugar, packed	9 1/2 oz	1 1/4 cups	1 lb 3 oz	2 1/2 cups	
Ground cinnamon		1 tsp		2 tsp	
Ground cloves		1/4 tsp		1/2 tsp	
Ground nutmeg (optional)		1/2 tsp		1 tsp	
Shortening	8 oz	1 1/4 cups	1 lb	2 1/2 cups	

Margarine or butter	7 oz	3/4 cup 2 Tbsp	14 oz	1 3/4 cups
Frozen whole eggs, thawed	5 1/4 oz	2/3 cup	10 1/2 oz	1 1/4 cups
OR		OR		OR
Fresh large eggs (see Special Tip)		3 each		6 each
Vanilla		1 Tbsp		2 Tbsp

\*\*Raisins, plumped (optional - see Comments)

9 1/2 oz

1 1/2 cups

1 lb 3 oz

3 cups

3. Add raisins (optional) and blend for 30 seconds on low speed.

4. Portion with level No. 40 scoop (1 1/2 Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary).

5. Bake until lightly browned: Conventional oven: 350° F for 12-14 minutes Convection oven: 300° F for 6-8 minutes DO NOT OVERBAKE.

6. Cool completely. Remove from sheet pans.

## Notes

\*\*Comments:

To plump raisins, cover the fruit with warm tap water. Cook 5 minutes. DO NOT OVERCOOK. Raisins will be firm when

- › Special Tip:
- › For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.
- › For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Serving	Yield	Volume
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides ¾ serving of grains/breads.	<p><b>50 Servings:</b> about 3 lb 14 oz (dough)</p> <p><b>100 Servings:</b> about 7 lb 12 oz (dough)</p>	<p><b>50 Servings:</b> about 1 quart 2 cups (60 cookies)</p> <p><b>100 Servings:</b> about 3 quarts (120 cookies)</p>

Nutrients Per Serving					
Calories	161	Saturated Fat	2 g	Iron	1 mg
Protein	2 g	Cholesterol	13 mg	Calcium	12 mg
Carbohydrate	19 g	Vitamin A	161 IU	Sodium	140 mg
Total Fat	9 g	Vitamin C		Dietary Fiber	1 g