

Whole Wheat Peanut Butter Raisin Cookies

Desserts, B-03A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	3/4 cup	12 oz	1 1/2 cups	<ol style="list-style-type: none"> 1. Cream sugar, brown sugar, salt, and margarine or butter in a mixer with paddle attachment on medium speed for 5 minutes. 2. Add peanut butter. Mix for 2 minutes on medium speed. Scrape down sides of bowl. 3. Add eggs and vanilla. Mix on for 1 minute medium speed, until blended. 4. Slowly add flours, baking soda, dry milk, and raisins. Mix for 1 minute on low speed. Scrape down sides of bowl. Mix for 30 seconds on medium speed.
Brown sugar, packed	2 oz	1/4 cup	4 oz	1/2 cup	
Salt		1/4 tsp		1/2 tsp	
Margarine or butter	4 oz	1/2 cup	8 oz	1 cup	
Peanut butter	7 oz	3/4 cup	14 oz	1 1/2 cups	
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	1/2 cup OR 3 each	8 oz	1 cup OR 5 each	
Vanilla		1 1/2 tsp		1 Tbsp	
Enriched all-purpose flour	4 oz	3/4 cup 3 Tbsp	8 oz	1 3/4 cups 2 Tbsp	

Baking soda		1/2 tsp		1 tsp
Instant nonfat dry milk	2 1/2 oz	2/3 cup	5 oz	1 1/3 cups
Raisins, chopped (see note)	3 oz	1/2 cup	6 oz	1 cup

Notes

Additional Tips

For ease in chopping, coat raisins with flour.

Serving	Yield	Volume
1 cookie	25 Servings: 2 lb 5 oz (dough)	25 Servings: about 3 ? cups (dough) 25 cookies
	50 Servings: 4 lb 10 oz (dough)	50 Servings: about 1 quart 2 ? cups (dough) 50 cookies

Nutrients Per Serving

Calories	179	Saturated Fat	2 g	Iron	1 mg
Protein	5 g	Cholesterol	20 mg	Calcium	47 mg
Carbohydrate	23 g	Vitamin A	258 IU	Sodium	153 mg
Total Fat	8 g	Vitamin C		Dietary Fiber	1 g