

Everybody Loves Raisins

(From "The Looneyspoons Collection")

2 cups quick-cooking rolled oats (not instant)

1 cup + 2 tbsp flour (we usually use ½ spelt and ½ gluten free flour mix. You could also use all gluten free flour)

1 tsp ground cinnamon

½ tsp baking powder

½ tsp salt

1 cup lightly packed brown sugar

¼ cup butter, room temperature (can also use Earth Balance Dairy Free Spread)

1/3 cup unsweetened applesauce

1 tsp vanilla

¾ cup raisins

1. Preheat oven to 350F. Prepare a large cookie sheet with coconut oil and set aside.
2. Combine oats, flour, cinnamon, baking powder and salt in a medium bowl. Mix well.
3. In a large bowl, beat brown sugar and butter on low speed of electric mixer until mixture resembles wet sand. Add applesauce, egg and vanilla and beat again until well blended. Add oat mixture to sugar mixture. Using a wooden spoon, stir until dry ingredients are moistened. Stir in raisins.
4. Drop dough by spoonfuls onto prepared cookie sheet. (Use about 2 tbsp dough per cookie and space 2 inches apart.) Flatten cookies to ¼ inch thickness using a fork. Dip the fork in water to prevent it from sticking to cookies. Bake for 12 to 14 minutes, until tops of cookies are dry to touch. Cookies may seem under baked but that's ok. Do not overbake! Let cook on cookie sheet for 5 minutes, then carefully remove to cooling rack.