

Oatmeal Raisin Cookies

Recipe courtesy of the Maine Course Culinary Team at the University of Southern Maine

Ingredient	Quantity (Yield: 100 1oz)	Quantity (Yield: 200 1oz)
Margarine	1 lb 4oz	2 lb 8 oz
Brown sugar	12 oz	1 lb 8 oz
Granulated sugar	10 oz	1 lb 4 oz
Eggs	0.75 cup	1.5 cups
Vanilla	2 Tablespoons	¼ cup
Maine Grains pastry flour	14 oz	1 lb 12 oz
Maine Grains 86% extraction flour	10 oz	1 lb 4 oz
Baking Soda	2 teaspoons	4 teaspoons
Cinnamon	2 teaspoons	1 Tablespoon
Nutmeg	½ teaspoon	1 teaspoon
Salt	2 teaspoons	1 Tablespoon
Maine Grains Oatmeal	14 oz	1 lb 12 oz
Raisins	12 oz	1 lb 8oz

Directions:

Cream the margarine with the sugars.

Add eggs and vanilla, cream until light.

Weigh out flours and add soda, spices and salt. Blend into creamed mixture.

Mix in oats and raisins.

Portion #40 scoop (1 ounce portion) onto pans. Bake or freeze.

Bake 360 F for 13-15 minutes. Allow pre-scooped frozen cookies to thaw before baking.