



OATMEAL CRUMBLE COOKIE

DOING GOOD

ELIOR NORTH AMERICA

OATMEAL CRUMBLE COOKIE



SERVING SIZE

1 cookie



YIELD

18 servings



METHOD

Bake

1 cup All Purpose Flour
½ tsp Baking Soda
¼ tsp Baking Powder
½ tsp Iodized Salt
½ tsp Ground Cinnamon
¼ tsp Ground Cardamom
½ cup Salted Butter Solid,
Softened
½ cup Light Brown Sugar
½ cup Sugar

1 ea Egg, Medium
1 tsp Vanilla Flavoring
1 cup Oatmeal (Old Fashioned
or Day Old)
½ cup Old Fashioned Oats
½ cup Mini Semi-Sweet
Chocolate Chips
½ cup Raisins

1. Preheat oven to 375 F. Line two large baking sheets with parchment paper. Set aside.
2. In a small bowl, combine the flour, baking soda, baking powder, salt, cinnamon and cardamom. Set aside.
3. Place softened butter, granulated sugar and brown sugar in a bowl or the bowl of a standing mixer and beat until combined.
4. Add egg and vanilla to butter mixture and beat on medium speed until the mixture is light (about 30-60 seconds)
5. Add reserved dry ingredient mixture to wet mixture and beat on low speed until just combined.
6. Add oatmeal and beat on low speed until combined.
7. Add chips and raisins until combined.
8. Use a 1 ½ to 2 tbsp cookie scoop to measure out the dough. Roll the dough into a ball and place on the prepared cookie sheet. Repeat until all the dough is used. Gently and very slightly press down on tops of cookies until they are flat.
9. Bake in preheated oven for 8-10 minutes until the top is just set.
10. Let sit on the baking pan for 5 minutes before transferring to a wire rack to cool.

PER SERVING: 170 CALORIES | 8 G TOTAL FAT

4.5 G SATURATED FAT | 0 G TRANS FAT

25 MG CHOLESTEROL | 150 MG SODIUM | 26 G CARBOHYDRATE

1 G FIBER | 2 G PROTEIN