

Carrot-Oatmeal-Raisin Cookies

Show #188 by Vel Wolff

1 1/2 cups all purpose flour
2 1/2 teaspoons baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. ground cloves
1 cup old fashioned rolled oats
1 large egg
1/2 cup vegetable oil
1 tsp. vanilla
1 cup light brown sugar
1 cup shredded carrots
3/4 cup dark seedless raisins
1/2 cup chopped nuts (optional)

Stir together dry ingredients (flour, baking powder, salt, cinnamon, cloves, oats)

- 1) In medium bowl, mix together egg, oil, vanilla until blended.
- 2) Stir in sugar, then add dry ingredients and stir until moistened.
- 3) Fold in carrots and raisins. (optional nuts) Dough will be slightly stiff
- 4) Drop by heaping teaspoons of dough on baking sheet about 2 inches apart.
- 5) Bake at 375 degrees for 10-12 minutes until golden brown on greased cookie sheet or use parchment paper.

Per cookie: 64 cal, 3 g fat (0 g sat), 10 g carbs, 1 g protein, 4 mg chol, 58 mg sodium 13 mg calcium

Makes 48 cookies