Oatmeal Raisin Cookies

Source: The Vegan Starter Kit by Neal Barnard, MD; recipe by Christine Waltermyer

A healthy twist on a classic dessert!

About the Recipe

74 Calories · 2 g Protein · 1 g Fiber
Dessert
Nut-free

Ingredients

Makes 18 Servings

- 1/2 c (63 g) unbleached white flour
- 1/2 c (60 g) whole-wheat or spelt flour
- 1 c (81 g) quick-cooking oats
- 1/2 tsp (2.5 mL) baking powder
- 1/2 tsp (2.5 mL) cinnamon
- 1/8 tsp (0.6 mL) nutmeg
- 1/4 tsp (1.2 mL) iodized salt
- 2 bananas or 3/4 c mashed bananas
- 5 1/3 tsp (27 mL) maple syrup
- 1 tsp (5 mL) vanilla extract
- 1/3 c (53 g) raisins

Directions

1. Preheat the oven to 350 F (177 C).
2. In a large bowl, whisk together the flours, oats, baking powder, cinnamon, nutmeg, and salt. In a small bowl, combine the bananas, maple syrup, and vanilla.
3. Add the wet ingredients to the dry ingredients. Mix well, but don't overmix. Stir in the raisins.

**Nutrition Facts**

*Per cookie (1/18 of recipe):*

**Calories:** 67 kcal  
**Fat:** 0.5 g  
  **Saturated Fat:** <0.5 g  
  **Calories From Fat:** 6%  
**Cholesterol:** 0 mg  
**Protein:** 2 g  
**Carbohydrates:** 13 g  
**Sugar:** 5 g  
**Fiber:** 1.5 g  
**Sodium:** 48 mg  
**Calcium:** 17 mg  
**Iron:** 0.6 mg  
**Vitamin C:** 1.2 mg  
**Beta-Carotene:** 4 mcg  
**Vitamin E:** 0.1 mg