

Oatmeal Fruit/Nut Cookies

Makes: 144 servings

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Ingredients	Weight	Measure
Sugar	3 lb	
Margarine	1 lb	
Eggs, whole, frozen, thawed*	1 lb	
Nonfat dry milk, reconstituted		1 cup
Applesauce, canned	1 lb	
Flour	1 lb 8 oz	
Baking soda		2 tsp
Salt		2 tsp
Cinnamon		1 Tbsp and 1 tsp
Nutmeg		2 tsp
Oats	2 lb 8 oz	
Trail mix	1 lb 10 oz	

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	136	
Total Fat	4.8 g	
Protein	23 g	
Carbohydrates	21 g	
Dietary Fiber	1 g	
Saturated Fat	0.9 g	
Sodium	96 mg	

Directions

1. Beat the sugar and margarine in mixer bowl with a paddle attachment until fluffy.
2. Add eggs and mix on medium speed for 1 minute, until smooth.

3. Blend in the applesauce and reconstituted nonfat dry milk. Mix for another minute on medium speed. Scrape sides of bowl.
4. Add the flour, baking soda, cinnamon, nutmeg, and salt. Mix on low speed until blended, about 2 minutes.
5. Add oats and trail mix and blend for 30 seconds on low speed. Scrape down sides of bowl.
6. Portion with level #30 scoop (2Tbsp), 20 cookies per greased sheet pan, 18" x 26" x 1".
7. Bake in conventional oven at 350 degrees F for 18-20 minutes or convection oven at 325 degrees F for 10 to 12 minutes, until lightly browned.

Notes

Serving Tips:

*All thawing time should be in the refrigerator.