

ANOTHER DELICIOUS RECIPE FROM WNEP...

OATMEAL APPLESAUCE COOKIES

1 cup all purpose flour	½ cup sugar
1 tsp. baking powder	2 egg whites
1 tsp. ground allspice	2 cups rolled oats, quick-cooking
¼ tsp. salt	1 cup unsweetened applesauce
½ cup margarine	½ cup raisins, chopped

1. Preheat oven to 375°F
2. Grease baking sheets.
3. Mix flour, baking powder, allspice and salt.
4. Beat margarine and sugar until creamy. Add egg whites; beat well.
5. Add dry ingredients.
6. Stir in oats, applesauce, and raisins. Mix well.
7. Drop by level tablespoonfuls onto baking sheet.
8. Bake 11 minutes or until edges are lightly browned.
9. Cool on rack.



Makes about 5 dozen cookies