Spicy Oatmeal Raisin Cookies for the Ninja Blender

From: Test Kitchen Tuesday - courtesy of The Homesteader Kitchen.

Time Required: 5 minutes to mix, 10-12 minutes to bake

Makes: 2 dozen cookies

Ingredients:

- 1/3 cup butter
- 1/4 cup brown sugar
- 1/4 cup granulated white sugar
- 1 egg
- 1/2 tsp. vanilla
- 2/3 cup all-purpose white flour
- 1/2 tsp. baking soda
- 1 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. salt
- 1-1/3 cups oats (any type including instant will work)
- 1/4 cup raisins
- Optional: 1/4 cup chopped nuts

Method:

- Place the Ninja Pulse cookie paddle in the 40-ounce Pulse bowl. Add the butter, sugars, egg, and vanilla. (Alternatively, use the 40-ounce bowl for the Ninja Kitchen System)
- Pulse a few times to blend. Add the flour, soda, spices, salt, oats, raisins, and nuts. Pulse till well mixed. Use a rubber spatula to scrape ingredients down if necessary.
- Drop dough by large spoonsful on ungreased cookie sheet. Bake at 350F for about 10-12 minutes. The cookies are done when tops are no longer moist. Cool on rack.

Traditional

Nutrition Facts	
Serving Size 17 g	
Amount Per Serving	
Calories 70	Calories from Fat 27
	% Daily Value*
Total Fat 3.0g	**5%**
Saturated Fat 1.7g	**9%**
Trans Fat 0.0g	
Cholesterol 15mg	**5%**
Sodium 72mg	**3%**
Total Carbohydrates 9.8g	**3%**
Dietary Fiber 0.6g	**2%**
Sugars 4.5g	
Protein 1.1g	
Vitamin A 2% •	Vitamin C 0%
Calcium 1% •	Iron 2%

Healthier (using applesauce modification)

Nutrition Facts	
Serving Size 19 g	
Amount Per Serving	
Calories 49	Calories from Fat 4
	% Daily Value*
Total Fat 0.4g	**1%**
Trans Fat 0.0g	
Cholesterol 8mg	**3%**
Sodium 54mg	**2%**
Total Carbohydrates 10.5g	**4%**
Dietary Fiber 0.6g	**2%**
Sugars 5.2g	
Protein 1.1g	
Vitamin A 0% •	Vitamin C 0%
Calcium 1% •	Iron 2%
Nutrition Grade C+	
* Based on a 2000 calorie diet	