



Pumpkin Oatmeal Cookies

Ingredients:

- * 1 cup all purpose flour
- * $\frac{1}{2}$ cup oats
- * $\frac{1}{2}$ teaspoon baking soda
- * $\frac{1}{2}$ teaspoon ground cinnamon
- * $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup applesauce
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup cooked pumpkin puree
- 1 cup raisins

*These ingredients have been pre-measured for you in a zip lock bag.

Equipment:

- mixing bowls - 1 large, 1 small
- mixing spoon
- whisk
- measuring cups

Directions:

1. Put applesauce, brown sugar, and white sugar in mixing bowl.
2. Crack egg into small mixing bowl and beat with whisk.
3. Add beaten egg and vanilla to applesauce mixture. Stir in pumpkin.
4. Gradually add dry ingredients to applesauce/pumpkin mixture. Stir until well blended.
5. Mix in raisins
6. Drop by rounded spoonfuls onto ungreased cookie sheets.
7. Bake for 8 -10 minutes at 350°.