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**Naturally Oatmeal Raisin Cookies**

**Servings:** 18 Cookies

**Prep Time:** 15 minutes

**Cook Time**: 10 minutes

**Total Time:** 30 minutes

**Equipment Needed:** 1 Large Bowl, Cookie Sheet, Large Spoon, Measuring Utensils

**Ingredients:**

*Dry*

3/4 Cup Cane Sugar

1/4 Cup Brown Sugar

3/4 Cup All Purpose Flour

1 1/2 teaspoon Baking Powder

1/2 teaspoon Pink Himalayan Salt OR Sea Salt

1 1/2 Cup Oats (Pre-Cooked to remove PHYTATE)

1/2 Cup Raisins (Heaping)

1/2 Cup Pecans & Walnuts Nuts, Chopped (Heaping)

*Wet*

1/2 Cup Melted Soy Butter (1 Stick)

1 teaspoon Vanilla (Non-Alcholic)

1 Farm Egg OR 2 Vegan Eggs

Vegetable Spray

**Directions:**

1. Heat Oven to 350 degrees and spray Cookie Sheet with Non-Stick Cooking Spray.

2. In large Bowl, combine Dry Ingredients until everything is evenly mixed.

3. Next, add all the Wet Ingredients, coating well.

4. Drop Dough by rounded Tablespoonfuls 2 inches apart on sprayed Cookie Sheet.

5. Bake at 350 degrees for 7-10 minutes or until edges are light brown. Cool 1 minute, then remove from Cookie Sheet with Spatula. Eat and Enjoy!