

Apple Oatmeal Cookies

Ingredients

4 TB Butter
3 TB Sugar
2 Egg Whites, slightly beaten
 $\frac{3}{4}$ Cup Applesauce, unsweetened
 $\frac{1}{4}$ Cup Frozen Unsweetened Apple Juice Concentrate, thawed
1 TB. Vanilla Extract, pure
 $\frac{3}{4}$ Cup A.P. Flour
 $\frac{1}{2}$ Cup Panko (Japanese Bread Crumbs)
1 tsp. Baking Soda
1 tsp. Cinnamon, ground
 $\frac{1}{4}$ tsp. Salt
1 $\frac{1}{2}$ Cups Quick Cook 1 Minute Oats, Quaker
1 Cup Raisins



Directions

Preheat deep fryer to 350F. Line cookie sheet with parchment paper. In large bowl, beat butter and sugar until creamy. Add egg white; beat well. Add applesauce, apple juice concentrate and vanilla; beat well. Combine flour, panko, baking soda, cinnamon and salt; mix well. Add to bowl; mix well. Add oats and raisins; mix well. Drop dough by 1 ounce scoop onto cookie sheets. Bake 12 to 14 minutes or until firm to the touch and light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Yields 24 cookies