

Oatmeal Raisin Cookies

1 ½ cup all purpose flour	¾ tsp baking powder
¾ tsp baking soda	½ tsp ground cinnamon
¼ tsp salt	1/8 tsp ground nutmeg\
1 ¼ cup brown sugar, firmly packed	6 TBS sticked butter, melted
2 TBS light colored corn syrup	1 TBS vanilla
1 TBS water	3 egg whites
1 2/3 cups regular oats	1 2/3 cups raisins
veg. cooking spray	

Preheat oven at 350

Combine flour, baking powder, baking soda, cinnamon, salt, nutmeg in bowl. Stir well. Set aside. Combine brown sugar, melted butter, corn syrup, vanilla, water, eggs whites in large bowl, beat with mixer at med. Speed until blended. Stir in oats & raisins. Let stand for 2 mins. Stir in flour mixture. Drop dough by TSB 2 inches apart onto sheet coated with cooking spray. Bake 12 mins. Or until almost set. Cool for 2 mins. Or until firm. Remove cookies from pan & cool on wire rack...yield...3 ½ doz.