



Craisin Raisin Cookies (vegan)

Ingredients

¾ cup	sugar
¾ cup	brown sugar
⅔ c.	margarine
1 t.	vanilla
½ tsp.	cinnamon
2 T.	corn starch
4 T.	water
1 cup	white whole wheat flour
½ cup	unbleached all-purpose flour
1 t.	baking powder
½ t.	salt
2½ c.	quick cooking oats (raw)
½ cup	applesauce
½ cup	walnuts (coarsely chopped)
½ cup	craisins
½ cup	golden raisins
½ cup	raisins



Directions

Heat oven to 350° F. In large mixing bowl, combine sugars, margarine, vanilla and water. Mix well and then add rest of ingredients. Drop dough by rounded tablespoons about 2 inches apart onto ungreased cookie sheet. Flatten slightly with palm of hand or spatula. Bake 10-14 minutes or until golden brown. Cool slightly then remove from cookie sheet.

Yield: 30 cookies