

Oatmeal Cookies *Makes 8 servings, 2 cookies each*

¾ cup sugar	1 cup flour
2 Tablespoons soft margarine	¼ teaspoon baking soda
1 egg	½ teaspoon ground cinnamon
¼ cup applesauce, canned	1 cup 2 Tablespoons quick rolled oats
2 Tablespoons milk*	

1. Preheat oven to 350 degrees and lightly grease cookie sheets.
2. In a large bowl, use an electric mixer on medium speed to mix sugar and margarine. Mix until well blended, about 3 minutes.
3. Slowly add egg; mix on medium speed for 1 minute. Gradually add applesauce and milk; mix on medium speed for 1 minute. Scrape sides of bowl.
4. In another bowl, combine flour, baking soda, and cinnamon. Slowly add to applesauce mixture; mix on low speed until blended, about 2 minutes. Add oats and blend 30 seconds on low speed.
5. Drop by teaspoonfuls onto cookie sheet, about 2 inches apart.
6. Bake until lightly browned, about 13 to 15 minutes. Remove from baking sheet while still warm. Cool on wire rack.

* Use fat-free or low-fat milk.