

Oatmeal Raisin Cookies

Fenugreek Oatmeal Raisin Cookies

Test Coyote Brand Fenugreek Gum using Gum Technology's oatmeal raisin cookie formula. Coyote Brand Fenugreek Gum will add fiber, bind moisture and reduce staling, creating a cookie that holds better over time.

| Ingredients | % |
|------------------------------|-------|
| Granulated White Sugar | 21.00 |
| All Purpose Unbleached Flour | 18.50 |
| Raisins | 11.40 |
| Whole Wheat Flour | 11.00 |
| Rolled Oats | 8.00 |
| Honey | 7.50 |
| Molasses | 5.50 |
| Egg, Whole | 4.50 |
| Vegetable Oil | 4.50 |
| Apple Sauce | 3.75 |
| Coyote Brand Fenugreek Gum | 3.00 |
| Baking Soda | 0.80 |
| Vanilla Extract | 0.25 |
| Salt | 0.20 |
| Cinnamon | 0.10 |

Nutrition Facts

Serving Size 100g (approx. 3 cookies)

| | |
|--------------------|---------|
| Calories | 376 |
| Fat | 6.4g |
| Saturated fat | 0g |
| Cholesterol | 21.1mg |
| Sodium | 172mg |
| Total Carbohydrate | 75.5g |
| Fiber | 6.7g |
| Sugars | 41.4g |
| Protein | 6.7g |
| Calcium | 28.9mg |
| Potassium | 270.5mg |

**Binds
Moisture**

**All Natural
Gum**

**Increases
Fiber
Content**

**Reduces
Staling**

Procedure

1. Dry blend the flours, salt, baking soda, cinnamon, Coyote Brand Fenugreek Gum and rolled oats. Set aside.
2. Combine the sugar, vegetable oil and apple sauce.
3. Mix the egg and vanilla extract into the sugar mixture.
4. Add the molasses and honey into the sugar mixture, mixing until well combined.
5. Add the dry ingredients and mix until dough is almost together.
6. Add the raisins and continue to mix until all dry ingredients have been incorporated.
7. Portion the cookies and bake in a 325 °F oven until cookies are golden.

Gums are Good.

