MRS FIELDS' APPLESAUCE OATIES

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Cookies

Amount	Measure	Ingredient -- Preparation Method
1 3/4	c	Quick oats
1 1/2	c	Flour
1	tsp	Baking powder
1/2	tsp	Soda
1/2	tsp	Salt
1	tsp	Cinnamon
1/2	tsp	Nutmeg
1	c	Lt brown sugar -- packed
1/2	c	Sugar
1/2	c	Butter -- softened
1	lg	Egg
3/4	c	Applesauce
1	c	Semisweet chocolate chips
1	c	Raisins
1	c	Chopped walnuts

Preheat oven to 375*F.
In a medium bowl combine oats, flour, baking powder, soda, salt, cinnamon and nutmeg. Mix well with a wire whisk and set aside. In a large bowl combine sugars with an electric mixer at medium speed. Add butter and beat to form a grainy paste. Add egg and applesauce, and blend until smooth. Add the flour mixture, chocolate chips, raisins and walnuts. Blend at low speed just until combined. Drop dough by tablespoons onto lightly greased baking sheets, 2 inches apart. Bake 12-14 minutes or until light brown. Immediately transfer cookies with a spatula to a cool flat surface.