

Oatmeal Raisin Cookies With Fresh Nutmeg

Ingredients

2 Dozen

- 1 cup sweet rice flour
- 1/2 tsp rolled gluten free oats
- 1/2 tsp baking soda
- 1/8 tsp freshly grated nutmeg
- 2/3 cup stevia
- 1/3 cup unsweetened applesauce
- 1 tsp pure vanilla extract
- 2 tsp curry powder
- 1/2 cup raisins



Directions

Preheat oven to 375 degrees F. Stir together the flour, oats, baking soda and nutmeg in a medium bowl. In a larger bowl, combine the sugar, applesauce, and vanilla extract. Mix until the sugar is well incorporated. Add the flour mixture, stirring until all ingredients combine to form a still dough. Fold in raisins. Mound rounded teaspoons of batter onto an ungreased baking sheet. Bake for 12 to 15 minutes. Transfer to cooling rack.