National Starch FOOD INNOVATION

Natural Hi-maize Resistant Starch

Oatmeal Raisin Pecan Cookies with Hi-maize® 260 resistant starch

Delicious any time of the day…..

Ingredients

- ½ cup + 3 Tablespoons unsalted butter
- ¾ cup brown sugar
- ½ cup sugar
- 2 large eggs
- 1-1/8 teaspoon vanilla extract
- 7/8 cup all purpose flour
- ½ cup Hi-maize 260 resistant starch
- 1-1/4 teaspoons baking soda
- ¼ teaspoon salt
- 1-1/4 teaspoon ground cinnamon
- 1-1/2 Quaker quick oats
- ¼ cup oat bran
- 5/8 cup raisins
- ½ cup chopped pecans

Nutrition Facts

Serving Size (35g)
Servings Per Container

Amount Per Serving	
Calories 140	Calories from Fat 60
	% Daily Value*
Total Fat 6g	**9%**
Saturated Fat 3g	**15%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 80mg	**3%**
Total Carbohydrate 20g	**7%**
Dietary Fiber 3g	**12%**
Sugars 11g	
Protein 2g	

Vitamin A 2%	• Vitamin C 0%
Calcium 2%	• Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions

Makes approximately 2-1/2 dozen cookies

1. Preheat the oven to 375˚F
2. Cream butter and the sugars using an electric mixer on medium/high to high speed
3. Add eggs one at a time until each is incorporated into the mixture
4. Add vanilla extract and mix on high speed for 1 minute until mixture is uniform and light
5. In a separate mixing bowl, blend flour, Hi-maize resistant starch, baking soda, salt and cinnamon.
6. Slowly mix dry ingredients into mixing bowl with wet ingredients until uniform
7. Blend in oats and oat bran
8. Add raisins and pecans and blend until uniform
9. Drop dough in small drops (approximately 1 ounce size) onto a parchment-lined baking sheet
10. Bake for 8 until 10 minutes and/or until the cookies are golden brown
11. Cool