



— *Norwich, Vermont* —

# ORGANIC OAT FLOUR

Oat flour has all the qualities we love about oats – a complex, rich taste and whole grain nutrition – in flour form, so you can use it in cookies, breads, pancakes, and beyond.



NET WT 32 OZ (2 LBS) 907g

# OAT-RAISIN COOKIES

3/4 cup oat flour  
3/4 cup King Arthur Unbleached  
All-Purpose Flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2 teaspoon cinnamon

1/2 cup butter  
3/4 cup sugar  
1 large egg  
1/2 cup rolled oats  
1/2 cup raisins  
1/4 cup walnuts, toasted and  
coarsely chopped

## Nutrition Facts

Serving Size 1/3 cup (26g)  
Servings Per Container about 35

Amount Per Serving

**Calories 110**      **Calories from Fat 15**

**% Daily Value\***

**Total Fat 2g**      **3%**

**Saturated Fat 0g**      **0%**

**Trans Fat 0g**

**Cholesterol 0mg**      **0%**

**Sodium 0mg**      **0%**

**Total Carbohydrate 19g**      **6%**

**Dietary Fiber 3g**      **12%**

**Sugars 0g**

**Protein 4g**

**Vitamin A 0%**      • **Vitamin C 0%**

**Calcium 2%**      • **Iron 6%**

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

INGREDIENTS: ORGANIC WHOLE GRAIN OAT FLOUR.  
CONTAINS: WHEAT.

KING ARTHUR FLOUR  
NORWICH, VERMONT 05055  
800.827.6836 | kingarthurfLOUR.com

Certified Organic by Vermont Organic Farmers

Produced on equipment that also processes eggs, milk,  
soy, almonds, hazelnuts, pecans, walnuts, and coconut.

In a small bowl, mix together flours, baking powder, salt and cinnamon. In a medium bowl, cream together butter and sugar until light and fluffy, then beat in the egg. Gradually beat in the dry ingredients and oats. Stir in raisins and nuts.

Drop by tablespoonfuls onto greased or parchment lined baking sheets. Bake in a preheated 350°F oven for 10 to 12 minutes, until lightly golden brown. Cool for several minutes before removing from the pan, then cool completely on a wire rack.

Yield: 2 1/2 dozen cookies.

Store cool and dry.



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Do not eat raw flour, dough or batter.

