

# Raisin Bran Cookies

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## Ingredients

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*2 cups Raisin Bran cereal (crushed to 1 1/2 cups)*  
*1 cup whole wheat flour*  
*1 cup all-purpose flour*  
*1 teaspoon baking soda*  
*3/4 cup margarine, softened*  
*2/3 cup granulated sugar*  
*1/2 cup brown sugar, packed firm*  
*2 eggs*



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## Method

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- 1. Preheat oven to 325\*. Stir cereal, flours and baking soda together and set aside.*
- 2. In a large bowl, beat margarine and both sugars together until light and fluffy.*
- 3. Add eggs and beat well.*
- 4. Stir in the dry ingredients (cereal-flour mixture), mixing thoroughly.*
- 5. Drop by level 1/4 cup measure onto ungreased cookie sheet.*
- 6. Bake at 325\* for 12-14 minutes, until lightly brown.*
- 7. Cool and wrap individually (for on-the-go eating!)*

