

Vanishing Oatmeal Raisin Cookies

Prep Time: 20 minutes

Yield: 4 dozen

Cooking Time: 8-10 minutes

Ingredients

- 1 cup (2 sticks) butter, softened
- 1 Cup(firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 2 Eggs
- 1 Teaspoon(s) vanilla
- 1-1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 3 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1 Cup(s) raisins or craisins

Preparation

Heat oven to 350°F.

In large bowl, beat butter and sugars on medium speed of electric mixer until creamy.

Add eggs and vanilla; beat well.

In a separate bowl, combine flour, baking soda, cinnamon and salt

Add dry ingredients to wet and mix well

Add oats and raisins; mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.

Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Source: www.quakeroats.com

