

Vanishing Oatmeal Raisin Cookies

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| 1 cup (2 sticks) margarine
or butter, softened | 1-1/2 cups all-purpose flour |
| 1 cup firmly packed
brown sugar | 1 teaspoon baking soda |
| 1/2 cup granulated sugar | 1 teaspoon cinnamon |
| 2 eggs | 1/2 teaspoon salt (optional) |
| 1 teaspoon vanilla | 3 cups Quaker® Oats (quick
or old fashioned, uncooked) |
| | 1 cup raisins |



1. Heat oven to 350°F.
2. Beat together margarine and sugars until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon and salt; mix well.
5. Stir in oats and raisins; mix well.
6. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
7. Bake 10 to 12 minutes or until golden brown.
8. Cool 1 minute on cookie sheet; remove to wire rack.

About 4 dozen

Bar Cookies: Bake 30 to 35 minutes in
ungreased 13 x 9-inch metal
baking pan.

I added 1 cup nuts