



Vanishing Oatmeal Raisin Cookies



SERVINGS

4 Dozen



COOKING TIME

8 minutes

This recipe for Quaker Oats oatmeal raisin cookies is a yummy way to eat your oats. Whether you make them into cookies or bar cookies, vanishing oatmeal raisin cookies will please a crowd or satisfy your sweet tooth.

Ingredients

- 1/2 Cup(s) (1 stick) plus 6 tablespoons butter, softened
- 3/4 Cup(s) 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

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon and salt; mix well.
5. Add oats and raisins; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 8 to 10 minutes or until light golden brown.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.