



Vanishing Oatmeal Raisin Cookies

- 1/2 pound (2 sticks) margarine or butter, softened
1 cup firmly packed brown sugar
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla
1-1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt (optional)
3 cups Quaker® Oats (quick or old fashioned, uncooked)
1 cup raisins
1. Heat oven to 350°F. In large bowl, beat margarine and sugars until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Add oats and raisins; mix well.
 2. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
 3. Bake 10 to 12 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

ABOUT 4 DOZEN