Recipe for Oatmeal Raisin Cookies

[ugredients Directions

butter, softened

3/4 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

1/2 cup (1 stick) plus 6 tablespoons 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. Add combined flour, baking soda, cinnamon and salt; 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.



Paula's Favorite