

OAT MEAL RAISIN COOKIE

(YIELD: ~35)



INGREDIENTS

1. 1 cup (2 sticks) margarine or butter, softened
2. 1 cup firmly packed brown sugar
3. ½ cup granulated sugar
4. 2 eggs
5. 1 teaspoon vanilla
6. 1-1/2 cups all-purpose flour
7. 1 teaspoon baking soda
8. 1 teaspoon cinnamon
9. ½ teaspoon salt
10. 3 cups Quaker Oats (quick or old-fashioned, uncooked)
11. 1 cup raisins

PREPARATION

1. Heat oven to 350 degrees 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.