

Quaker Oats Cookies

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| 7.5 | oz | flour (1 1/2 cup) |
| 1 | tsp | baking soda |
| 1 | tsp | cinnamon |
| 1/2 | tsp | salt |
| 3 | cup | oatmeal |
| 1 | cup | raisins (optional) |
| 2 | sticks | butter (8 oz) |
| 7 | oz | brown sugar (1 cup, packed) |
| 2 | oz | white sugar (1/4 cup) (original recipe called for 1/2 cup) |
| 2 | eggs | |
| 1 | tsp | vanilla |

Set oven to 350

Mix dry ingredients

Beat butter until creamy. This is easier if butter is at cool room temperature first.

Add sugars, beat until fluffy

Beat in one egg

Add vanilla and beat in the remaining egg

Mix dry ingredients into batter. A wooden spoon and a large bowl work well for this step.

Place baking parchment onto cookie sheets (optional)

Form cookies as balls on cookie sheet. Cook as needed, 20-25 minutes.

Cool on scrap paper. If cooked on parchment, slide parchment off cookie sheet and cool on parchment.