

Vanishing Oatmeal Cookies

Vichna Belsky- adapted from Quaker Oats recipe in lid

Ingredients

- 1 cup oil
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla

- 1-1/2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt (optional)
- 3 cups Quaker Oats (quick or old fashioned, uncooked)
- 1/2 - 1 cup raisins
- 1/2 - 1 cup chocolate chips



NOTE: The original recipe calls for 1 cup raisins. I do 1/2 cup each raisins + chocolate chips. You can also put in raisins, white chocolate chips or chopped walnuts.

Method

1. Heat oven to 350.
 2. Beat together oil 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, raisins, chocolate chips; mix well.
 6. Drop by rounded tablespoonfuls onto ungreased cookie sheet. (About 4 dozen cookies)
 7. Bake 10-12 minutes or until golden brown.
 8. Cool 1 minute on cookie sheet; remove to wire rack.
- For bar cookies: Bake 30-35 minutes in ungreased 9 x 13 metal baking pan. Cool & slice. Freezes excellent! Delicious frozen. (Sugar content keeps them from fully freezing.)

