



Title Quaker Oat Vanishing Oatmeal Cookies

Linda Hazelwood

Ingredients:

- 2 sticks of margarine or butter, softened**
- 1 cup firmly packed brown sugar**
- 1/2 cup granulated sugar**
- 1 teaspoon vanilla**
- 1 1/2 cups all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon cinnamon**
- 1/2 teaspoon salt (optional)**
- 1 cup raisins (plus more if you wish) or make with chocolate chips & white chocolate chunks (delicious!)**

Directions:

- 1. Heat oven to 350 degrees F.**
- 2. In a large bowl, beat margarine and sugars until creamy. Add eggs and vanilla; beat well.**
- 3. Add combined flour, baking soda, cinnamon, and salt; mix well.**
- 4. Add oats and raisins and/or chocolates and mix well.**
- 5. Drop dough by tablespoonfuls onto ungreased cookie sheets.**
- 6. Bake 10-12 minutes or until light gold brown. Cool 1 minute on cookie sheet.**
- 7. Remove to wire rack. Cool completely. Store tightly covered.**

Servings: About 4 dozen

Nutrition Info: Calories 134.6; Carbohydrates: 17.4g Protein 1.9g

Find additional healthy recipes at:

<http://ext.vt.edu/food-health/family-nutrition-program/recipes.html>
<https://blogs.ext.vt.edu/eatsmart-movemore/2017/04/13/2017-spring-recipes/>