



## Quaker Oat Vanishing Oatmeal Cookies

Linda Hazelwood

### Ingredients:

- 1 stick plus 6 T of margarine or 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 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.
3. Add eggs and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon, and salt; mix well.
5. Add oats and raisins and/or chocolates and mix well.
6. Drop dough by tablespoonfuls onto ungreased cookie sheets.
7. Bake 6-8 minutes or until light gold brown. Cool 1 minute on cookie sheet.
8. 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/>