

Ingredients

- 1/2 Cup(s) (1 stick) plus 6 tablespoons butter, softened
- 3/4 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 2 Eggs
- 1 Teaspoon(s) vanilla
- 1-1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 3 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1 Cup(s) raisins

Cooking Instructions

Heat oven to 350°F. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Add oats and raisins; mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Serving Tips:

Bar Cookies: Press dough onto bottom of ungreased 13 x 9-inch baking pan. Bake 30 to 35 minutes or until light golden brown. Cool completely in pan on wire rack. Cut into bars. Store tightly covered. 24 BARS.

Variations: Stir in 1 cup chopped nuts. Substitute 1 cup semisweet chocolate chips or candy-coated chocolate pieces for raisins; omit cinnamon. Substitute 1 cup diced dried mixed fruit.

High Altitude Adjustment: Increase flour to 1-3/4 cups and bake as directed.