

Gluten Free Vanishing Oatmeal Raisin Cookies



Ingredients

- 1/2 cup plus 6 tbsp butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla
- 1 ½ cups gluten free multi-purpose flour blend
- 1 tsp gluten free baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt (optional)
- 3 cups plus 2 tbsp Quaker® Gluten Free Quick 1-Minute Oats, uncooked, divided
- 1 cup raisins

How to make it

1. Heat oven to 350°F.
2. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy.
3. Add eggs and vanilla; beat well.
4. Add flour blend, baking soda, cinnamon and salt; mix well.
5. Stir in oats and raisins; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 10 to 12 minutes or until light golden brown.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	48

Made with



Quaker® Gluten Free Quick 1-Minute Oats