

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 1/2 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.



image not found

PREP
TIME
10 min



image not found

COOK
TIME
10 min



image not found

TOTAL
TIME
20 min



image not found or t

SERVING
48

Made with

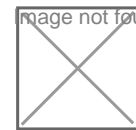


image not found or type unknown

Quaker® Gluten Free Quick 1-Minute Oats