

Milk Chocolate Oatmeal Cookies



Ingredients

- 1 ½ cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 12 tbsp butter or margarine, softened
- 3/4 cup firmly packed brown sugar
- 1/3 cup granulated sugar
- 1 ½ tsp vanilla
- 2 tbsp milk
- 1 large egg
- 1 ¾ cups milk chocolate chips
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup raisins (optional)

How to make it

1. Heat oven to 375°F.
2. In small bowl, combine flour, baking power, baking soda, cinnamon and salt; mix well.
3. In large bowl, beat butter, sugars and vanilla with electric mixer until creamy.
4. Beat in egg.
5. Gradually beat in flour mixture and milk.
6. Stir in chips, oats and raisins.
7. Drop by rounded teaspoonfuls onto ungreased baking sheets.
8. Bake 10 to 14 minutes or until edges are crisp but centers are still soft.
9. Cool on baking sheets 2 minutes; remove to wire racks.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	36

Made with



Quaker® Oats-Old Fashioned

10. Cool completely.