

Pumpkin Oatmeal Cookies



Ingredients

- 2 cups flour, all-purpose
- 1 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 cup brown sugar, packed
- 1 cup canned pumpkin {NOT pumpkin pie filling}
- 1 tsp vanilla
- 3/4 cup chopped walnuts
- 3/4 cup raisins
- 1 egg

How to make it

1. Preheat oven to 350°F.
2. Spray cookie sheets with non stick cooking spray.
3. In a medium bowl, combine flour, oats, baking soda, cinnamon and salt.
4. In a large bowl beat butter and sugars until creamy and smooth.
5. Add egg, pumpkin and vanilla, beat until combined.
6. Gradually add dry ingredients, beating after each addition.
7. Stir in walnuts and raisins.
8. Drop dough onto cookie sheet using a dough scoop or teaspoon.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	14-16 min	24 min	10-12

Made with



Quaker® Oats-Old Fashioned

9. Bake about 14-16 minutes or until lightly browned.
10. Cool on pan 2 minutes, then remove to cooling rack.