

# Vanishing Oatmeal Cookie Ice Cream Sandwiches



## Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 1 tsp vanilla
- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt (optional)
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup raisins
- 2 eggs
- 1 cup softened ice cream or frozen yogurt

## How to make it

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

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	24

## Made with



Quaker® Oats-Old Fashioned

11. Store tightly covered.
12. To make sandwiches, spread softened ice cream on bottom side of one cookie; top with second cookie.
13. Wrap airtight; freeze.