Vanishing Oatmeal Raisin Cookies

Ingredients

1/2 pound (2 sticks) butter, softened

1 cup firmly packed brown sugar

1/2 cup granulated sugar

2 eggs

1 teaspoon vanilla

1 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon salt (optional)

3 cups Quaker Oats (quick or old fashioned, uncooked)

1 cup raisins

Directions

1. Heat oven to 350 degrees.

2. Beat together butter and sugars until creamy. Add eggs and vanilla to the butter mixture, beat well.

4. Add combined flour, baking soda, cinnamon and salt; mix well. Stir in oats and raisins; mix well.

6. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 10-12 minutes or until golden brown. Cool 1 minute on cookie sheet; then remove to wire rack.