



Gluten Free Vanishing Oatmeal Raisin Cookies



SERVINGS

4 Dozen



COOKING TIME

12 minutes

These gluten free oatmeal raisin cookies are easy, delicious, and won't last in the cookie jar long. With crispy edges and soft, warm centers, you would never guess these cookies were gluten free. Make sure you buy specially marked gluten free oats and other ingredients for this recipe.

Ingredients

- 1/2 Cup(s) (1 stick) plus 6 tablespoons butter, softened
- 3/4 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 2 Large Eggs
- 1 Teaspoon(s) vanilla
- 1 1/2 Cup(s) gluten free multi-purpose flour blend
- 1 Teaspoon(s) gluten free baking soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 3 Cup(s) plus 2 tablespoons [Quaker® Gluten Free Quick 1-Minute Oats](#), uncooked, divided
- 1 Cup(s) raisins

Cooking Instructions

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.