A Recipe compliments of

TRIM ON DOTTED LINE AND FOLD FOR RECIPE CARD

Craisin Raisin Oaties

Oven: 350°F Yield: About 3 Dozen Cookies

Ingredients

1 Cup (2 sticks) Margarine/Butter, softened (I use Promise.)
1 Cup Brownulated Sugar
½ Cup Granulated Sugar
2 Eggs (OR 1 Egg + 2 Egg Whites)
1 tsp. Vanilla
1 + ½ Cups all purpose Flour
1 tsp. Baking Soda
1 tsp. Cinnamon
½ tsp. Salt (optional)
3 Cups Quaker Oats (Old Fashioned, uncooked)
½ Cup Dried Cranberries
½ Cup Raisins

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Method

1. Preheat oven to 350°F.
2. Beat Sugars and Margarine together until creamy.
3. Add Eggs, (Whites) & Vanilla. Beat well.
4. Add Baking Soda, Cinnamon, Optional Salt & Flour. Mix well.
5. With large spoon or spatula stir in Oats.
6. Add Craisins & Raisins and stir well.
7. Place 12 rounded Tablespoons of batter onto ungreased cookie sheet.
8. Bake 10 – 12 Minutes, until golden brown.
9. Remove from pan onto wire rack.
10. Cool & Enjoy!
11. Place some in freezer to enjoy at a later date!

Enjoy!!!
JG