

VANISHING OATMEAL RAISIN COOKIES (1/11/00)

(from top of oatmeal container)

THE TRICK HERE IS TO KEEP THE WALNUTS IN LARGE PIECES: DO NOT CHOP

Start with large white plastic bowl and keep adding to it.

Use large yellow porcelain bowl to mix Step 4 ingredients (flour, etc.) & add those to content of white bowl through large strainer.

THIS IS TRIPLE THE RECIPE

VANISHING OATMEAL RAISIN COOKIES (12/24/06/ 12/18/07)

(from top of oatmeal container)

3 cups (6 sticks) margarine or butter, softened (or apple sauce)

3 and 1/2 cups firmly packed brown sugar (USE A BIT MORE SUGAR IF NOT USING APPLE SAUCE)

(Can try up to 4, especially if using margarine, as apple sauce has sugar)

1 & 1/2 cups granulated sugar

6 eggs

3 teaspoons vanilla (INCREASE VANILLA – try 5)

4-1/2 cups all-purpose flour

3 teaspoons baking soda

3 teaspoons cinnamon

1 & 1/2 teaspoons salt (optional)

9 cups Quaker Oats (quick or old-fashioned, uncooked)

3 cups raisins (optional)

15 cups shelled walnuts (2-3 bags). Bake as bars on 3 separate cookie sheets. Recipe calls for 9 x 13 9 inch baking pans for 30 – 35 minutes. Lois says you can use lower temperature if you bake as bars, and also try to pat them down to even height before baking. It actually took closer to 45 minutes to get the centers done.

MARGARINE OR BUTTER MAKES A CRISPER COOKIE;
APPLE SUACE MAKES A CHEWIER COOKIE.

*Please
use Margarine
or Butter
for Jeremy,
Moms!
Lois,
mom*

- 1) Heat oven to 350 degrees.
- 2) If using apple sauce instead of margarine, grease the cookie sheets you are going to use (if using margarine, don't)
- 3) In a small glass mix together baking soda, cinnamon and salt.
- 4) Into large white plastic bowl sift flour alternating with baking soda mix.
- 5) Stir in oats and raisins to white bowl
- 6) Mix well
- 7) Then in large yellow bowl, beat together margarine/apple sauce and sugars till creamy.
- 8) Add eggs and vanilla; beat well.
- 9) Pour the sugar-egg-apple sauce mixture into the flour mixture of the white bowl.
- 10) Add the walnuts and mix well.
- 11) MAKE FISTFULS OF MIXTURE AROUND MORE WALNUTS) at least FOUR walnuts to each cookie. Keep small.
- 12) Drop each cookie onto an ungreased cookie sheet (or if using apple sauce, grease the cookie sheet with Pam after each use).
- 13) Bake 10 minutes or so or until golden brown. (José likes them crisper, so try 15 minutes)
- 14) Cool one minute on cookie sheet; remove to trays. About 9 dozen, I think.

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