



Milk Chocolate Oatmeal Cookies

 **SERVINGS**

36

 **COOKING TIME**

10 min

Take after school snacks to the next level with Milk Chocolate Oatmeal Cookies. Perfect for bake sales, potlucks, or a midnight snack, this classic treat will fill your home with sweet scents and smiles.

Ingredients

- 1 ½ cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 12 tbsp butter or margarine, softened
- 3/4 cup firmly packed brown sugar
- 1/3 cup granulated sugar
- 1 ½ tsp vanilla
- 2 tbsp milk
- 1 large egg
- 1 ¾ cups milk chocolate chips
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup raisins (optional)

Cooking Instructions

1. Heat oven to 375°F.
2. In small bowl, combine flour, baking powder, baking soda, cinnamon and salt; mix well.
3. In large bowl, beat butter, sugars and vanilla with electric mixer until creamy.
4. Beat in egg.
5. Gradually beat in flour mixture and milk.
6. Stir in chips, oats and raisins.

7. Drop by rounded teaspoonfuls onto ungreased baking sheets.
8. Bake 10 to 14 minutes or until edges are crisp but centers are still soft.
9. Cool on baking sheets 2 minutes; remove to wire racks.
10. Cool completely.