



# Vanishing Oatmeal Cookie Ice Cream Sandwiches



**SERVINGS**



**COOKING TIME**

About 2 Dozen Sandwiches

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Cool down this summer with oatmeal cookie ice cream sandwiches. Stack your ice cream on oatmeal cookies that are both chewy, thick and crispy for the perfect ice cream sandwich. This creamy sandwich is a fun treat for entertaining or just hanging with the kids.

## Ingredients

- 1/2 Pound(s) (2 sticks) margarine or butter, softened
- 1 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 1 Teaspoon(s) vanilla
- 1 1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Cup(s) raisins
- 2 Egg(s)
- 1 Cup(s) Softened ice cream or frozen yogurt

## Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, beat together margarine and sugars with electric mixer until creamy.
3. Add eggs and vanilla; beat well.
4. In medium bowl, combine flour, baking soda, cinnamon and salt; mix well.
5. Add to margarine mixture; mix well.
6. Stir in oats and raisins; mix well.
7. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

8. Bake 10 to 12 minutes or until light golden brown.
9. Cool 1 minute on cookie sheets; remove to wire rack.
10. Cool completely.
11. Store tightly covered.
12. To make sandwiches, spread softened ice cream on bottom side of one cookie; top with second cookie.
13. Wrap airtight; freeze.