

OATMEAL CINNAMON CHIPS COOKIES



Serving Size : 36 servings.

Category : Toast

Borrowed from the [Hersey's webpage](#)

Ingredients

Amount	Measure	Ingredient
1	cup (2 sticks)	butter or margarine, softened
1	cup	packed light brown sugar
1/3	cup	granulated sugar
2	Whole	eggs
1-1/2	teaspoons	vanilla extract
1-1/2	cups	all-purpose flour
1	teaspoon	baking soda
2-1/2	cups	quick-cooking oats

1-2/3 cups (10-oz. pkg.) HERSHEY'S Cinnamon Chips
3/4 cup raisins

1. Heat oven to 350F.
2. Beat butter, brown sugar and granulated sugar in bowl until creamy.
3. Add eggs and vanilla; beat well.
4. Combine flour and baking soda; add to butter mixture, beating well.
5. Stir in oats, cinnamon chips and raisins (batter will be stiff).
6. Drop by heaping teaspoons onto ungreased cookie sheet.
7. Bake 10 to 12 minutes on until lightly browned. Cool 1 minute; remove from cookie sheet to wire rack.
8. About 4 dozen.

BAR VARIATION:

1. Spread batter into lightly greased 13x9x2-inch baking pan.
2. Bake at 350°F.
3. for 25 to 30 minutes or until golden brown.
4. Cool; cut into bars.