

OATMEAL PUDDING COOKIES

- 1 1/4 cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 cup butter or margarine, softened
- 3/4 cup firmly packed light brown sugar
- 1/4 cup granulated sugar
- 1 package (4-serving size) JELL-O® Brand Vanilla Flavor Instant Pudding and Pie Filling
- 2 eggs
- 3 1/2 cups quick-cooking rolled oats
- 1 cup raisins (optional)

Mix flour with baking soda. Combine butter, the sugars and pudding mix in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in oats and raisins. (Batter will be stiff.) Drop from teaspoon onto ungreased baking sheets, about 2 inches apart. Bake at 375° for 10 to 12 minutes. Makes about 5 dozen.

