

# Chocolate Brownie Oatmeal Cookies



## Ingredients

- 1 8 oz package cream cheese, softened
- 8 tbsp margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1/2 tsp vanilla
- 2 cups (12 oz) semi-sweet chocolate chips, melted
- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking soda
- 3 cups Quaker® Oats-Old Fashioned
- 1 cup chopped nuts
- Powdered sugar (optional)

## How to make it

1. In large bowl, beat cream cheese, margarine and sugars until creamy.
2. Add eggs and vanilla; beat well.
3. Add melted chocolate; mix well.
4. Add combined flour and baking soda; mix well.
5. Add oats and nuts; mix well.
6. Cover; chill at least 1 hour.
7. Heat oven to 350°F.
8. Shape dough into 1-inch balls.
9. Place 3 inches apart on ungreased cookie sheets - makes about 6 dozen.
10. Bake 8 to 10 minutes or until cookies are almost set. (Centers should still be moist. Do not overbake)
11. Cool 1 minute on cookie sheets; remove to wire rack.



PREP  
TIME  
10 min



COOK  
TIME  
10 min



TOTAL  
TIME  
20 min



SERVINGS  
72

## Made with



Quaker® Oats-Old Fashioned

12. Cool completely.
13. Sprinkle with powdered sugar, if desired.
14. Store tightly covered.