

Hot 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
- Powdered sugar (optional)
- 1 cup mini marshmallows
- 1/8 cup crushed peppermint (to top the cookies)

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 marshmallows; 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.)



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
72

Made with



Quaker® Oats-Old Fashioned

11. Cool 1 minute on cookie sheets;remove to wire rack. Cool completely.
12. Sprinkle with powdered sugar and crushed peppermint, if desired.