

Quaker's Best Oatmeal Cookies



Ingredients

- 1 ¼ cups margarine or butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 tsp vanilla
- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- ½ tsp salt (optional)
- ¼ tsp ground nutmeg
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)

How to make it

1. Heat oven to 375°F.
2. In large bowl, beat margarine and sugars until creamy.
3. Add egg and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well.
5. Add oats; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
36

Made with



Quaker® Oats-Old Fashioned