Best Oatmeal Cookies

Recipe by Quaker

Ingredients

- 1 1/2 cups margarine
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1 tsp vanilla
- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 3 cups Quaker Oats (quick or old-fashioned, uncooked)

Instructions

1. Heat oven to 375°F.
2. Beat together margarine and sugar until light and fluffy.
3. Beat in egg and vanilla.
4. Combine flour, baking soda, salt, and spices; add to margarine mixture, mixing well.
5. Stir in oats.
6. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
7. Bake 8-9 minutes for a chewy cookie, 10-11 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheet; remove to wire cooling rack.
9. Store in tightly covered container.

Variations

Stir in any one, or a combination of two, of the following ingredients if desired: 1 cup raisins, chopped nuts, or semi-sweet chocolate, butterscotch, or peanut butter flavored pieces.

BEST OATMEAL COOKIES **QUAKER**

1½ c. margarine
½ c. granulated sugar
1 tsp. vanilla
1 tsp. baking soda
1 tsp. cinnamon
3/4 packed brwn. sugar
1 egg
1½ c. all-purpose flour
1 tsp. salt
¼ tsp. nutmeg
3 c. Quaker Oats (quick or old-fashioned, uncooked.

Heat oven to 375 F. Beat together margarine and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda, salt and spices; add to margarine mixture, mixing well. Stir in oats. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 8-9 minutes

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