Oatmeal Peanut Butter Cookies

Recipe by Quaker

Makes about 5 dozen cookies

Ingredients

- 1 1/2 cups firmly packed brown sugar
- 1 cup chunky peanut butter
- 3/4 cup margarine
- 1/3 cup water
- 1 egg
- 1 tsp vanilla
- 3 cups Quaker 3 Minute Brand Quick Oats
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1 (12-ounce) package (2 cups) semisweet chocolate pieces
- 4 tsp shortening
- 2/3 cup pecans

Instructions

1. In a large mixer bowl, beat brown sugar, peanut butter, and margarine until light and fluffy.
2. Blend in water, egg, and vanilla.
3. Add oats, flour, and baking soda; mix well.
4. Chill dough until firm, about 30 minutes.
5. Form dough into 1-inch balls; place on ungreased cookie sheets and flatten slightly with the bottom of a glass dipped in sugar.
6. Bake at 350°F for 8-10 minutes. Cool.
7. In a heavy saucepan, stir together chocolate pieces and shortening over low heat until melted.
8. Spread 1/2 tsp chocolate mixture on each cookie.
9. Sprinkle with pecans.
10. Chill until set.

OATMEAL PEANUT BUTTER COOKIES — QUAKER

1½ cups firmly packed brown sugar
1 cup chunky peanut butter
3/4 cup margarine
1/3 cup water
1 egg
1 teaspoon vanilla
3 cups **3MINUTE BRAND QUICK OATS**
1½ cups all-purpose flour
½ teaspoon baking soda
1 12-ounce package (2 cups) semisweet chocolate pieces
4 teaspoons shortening
2/3 cup pecans

recipecardarchive.com | RCA0008-20260621-0031

In large mixer bowl beat brown sugar, peanut butter and margarine until light and fluffy; blend in water, egg and vanilla. Add oats, flour and soda; mix well. Chill dough until firm (about 30 minutes). Form dough into 1-inch balls; place on ungreased cookie sheets and flatten slightly with the bottom of a glass dipped in sugar. Bake at 350 degrees for 8-10 minutes. Cool.

In heavy saucepan stir together chocolate pieces and shortening over low heat until melted. Spread ½ teaspoon chocolate mixture on each cookie. Sprinkle with pecans. Chill until set.

Makes about 5 dozen cookies.

recipecardarchive.com | RCA0008-20260621-0031