Quaker Oat Meal Cookies

Makes 4 1/2 dozen

Ingredients

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

Optional Add-ins (1 cup of any one)

- Raisins
- Chopped nuts
- Semi-sweet chocolate pieces
- Butterscotch pieces
- Peanut butter flavored pieces

Instructions

1. Heat oven to 375°F.
2. Beat together margarine and sugars 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. (Stir in 1 cup of optional add-ins at this point, if using.)
6. Drop by rounded teaspoonfuls onto ungreased cookie sheet.
7. Bake 8-9 minutes for chewy cookies; 10-11 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheet; remove to wire rack for cooling.
9. Store in tightly covered container.

4½ dozen

Quaker Oat Meal Cookies

1¼ c. margarine
¾ c. firmly packed br. sugar
½ c. sugar
1 egg
1 t. vanilla
1½ c. all purpose flour
1 t. salt (optional)
1 t. cinnamon (opt)
¼ t. nutmeg (opt)
3 c. Quaker Oats
(quick or old fashioned)

Heat oven to 375° Beat together margarine and sugars until light & fluffy. Beat in egg and vanilla

recipecardarchive.com | RCA0009-20260629-0030

Combine flour, baking soda, salt & spices; add to margarine mix, mixing well. Stir in oats. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8-9 minutes for chewy cookie; 10-11 minutes for a crisp cookie. Cool 1 min on cookie sheet; remove to wire rack for cooling. Store in tightly covered container. Can add 1 c. of: raisins, chopped nuts, semi-sweet chocolate, butterscotch or peanut butter flavored pieces.

recipecardarchive.com | RCA0009-20260629-0030