

Awesome Oatmeal Cookies



Ingredients

- 1 cup firmly packed brown sugar
- 1/2 cup vegetable oil, preferably canola
- 1/2 cup unsweetened applesauce
- 1 tsp vanilla
- 3/4 cup whole-wheat flour
- 1/2 cup all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 egg

How to make it

1. Heat oven to 350°F.
2. In large bowl, beat brown sugar, egg, oil, applesauce and vanilla on medium speed of electric mixer until combined.
3. Add combined flours, baking soda and salt; beat on low speed just until blended.
4. Stir in oats and “mix-ins.”
5. Drop dough by level measuring tablespoonfuls about 2 inches apart onto ungreased cookie sheets.
6. Bake 9 to 10 minutes, until light brown. (Do not overbake. Centers will appear soft)
7. Cool 1 to 2 minutes on cookie sheets; transfer to wire racks.
8. Cool completely.
9. Store tightly covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	36

Made with



Quaker® Oats-Old Fashioned