

Best Oatmeal Cookies

Ingredients

- 3 cups Quaker® Oats-Old Fashioned
- 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

How to make it

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	10-12

Made with



Quaker® Oats-Old Fashioned