

# Chocolate Bear Cookies

## Ingredients

- 1 cup granulated sugar
- 8 tbsp butter, softened (do not substitute)
- 1 cup semi-sweet chocolate chips, melted
- 2 eggs
- 1 tsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt (optional)
- Ready to spread frosting
- Assorted small candies, candy sprinkles, colored sugar

## How to make it

1. In large bowl, beat sugar and butter with electric mixer until creamy.
2. Add melted chocolate, eggs and vanilla; beat well.
3. Add combined oats, flour, baking powder and salt; mix well.
4. Cover; chill about 2 hours.
5. Heat oven to 350°F.
6. To make bears, shape dough into 1-inch balls for the bodies, 1/2-inch balls for the heads and 1/4-inch balls for the arms, legs and ears.
7. On ungreased cookie sheets, gently press pieces together to form bears, placing 2 inches apart.
8. Flatten bears slightly.
9. Bake 8 to 10 minutes or just until firm to the touch. (Do not overbake.)



PREP  
TIME  
10 min



COOK  
TIME  
10 min



TOTAL  
TIME  
20 min



SERVINGS  
24

## Made with



**Quaker® Oats-Old Fashioned**

10. Cool 2 minutes on cookie sheets; remove to wire rack.
11. Cool completely.
12. Decorate as desired with frosting and candies.
13. Store tightly covered.