

# Chocolate Coffee Toffee Oatmeal Cookies



## Ingredients

- 1/4 cup boiling water
- 1/2 to 1 tsp instant coffee powder
- 1 1/2 cups firmly packed brown sugar
- 1 cup 65% vegetable oil spread, softened
- 1 egg
- 1 1/2 tsp vanilla
- 3 cups Quaker® Oats (quick or old fashioned, uncooked) \*
- 1 1/4 cups all-purpose flour
- 3/4 tsp salt
- 1/2 tsp baking soda
- 1 package (8 oz) milk chocolate toffee bits
- 1 1/2 cups semi-sweet chocolate chips
- 1 cup coarsely crumbled sugar cones (about 5 cones)

## How to make it

1. Preheat oven to 350°F.
2. Line cookie sheets with parchment paper or non-stick aluminum foil or use non-stick cookie sheets.
3. Dissolve coffee in boiling water; cool to room temperature.
4. In large bowl, beat sugar and spread on medium speed of electric mixer until creamy.
5. Add egg; beat well.
6. Beat in coffee and vanilla.
7. Combine oats, flour, salt and baking soda; mix well.
8. Gradually add to creamed mixture, beating well after each addition.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-14 min	22 min	56

## Made with



Quaker® Oats-Old Fashioned

9. Stir in toffee bits, chocolate chips and sugar cones.
10. Drop dough by heaping measuring tablespoonfuls 2 inches apart onto cookie sheets.
11. Bake 12 to 14 minutes, just until golden brown.
12. Cool 1 minute on cookie sheets; transfer to wire racks.
13. Cool completely.
14. Store loosely covered.