

Chocolate Thumbprint Cookies



Ingredients

- 1 cup margarine or butter, slightly softened
- 1 cup firmly packed brown sugar
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 tsp vanilla
- 1 ½ cups ground macadamia nuts or pecans, divided
- 1 ¼ cups all-purpose flour
- 2 eggs
- 48 chocolate candy pieces, unwrapped

How to make it

1. Heat oven to 350°F.
2. Lightly grease cookie sheet.
3. Beat together margarine and sugar until creamy.
4. Add egg yolks and vanilla; beat well.
5. Add combined oats, flour and 2/3 cup ground nuts; mix well.
6. In small bowl, beat egg whites with fork until frothy.
7. Shape dough into 1-inch balls.
8. Dip in egg whites; press one side into remaining nuts.
9. Place ball nut side up 1-inch apart on prepared cookie sheet; press thumb deeply in center of each.
10. Bake 8 minutes; remove from oven; Place one chocolate piece in each center.
11. Return to oven and continue baking 5 to 7 minutes or until cookies are lightly browned.
12. Remove to wire rack; cool completely.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	48

Made with



Quaker® Oats-Old Fashioned

13. Store in tightly covered container.