

Fossilized Egg Nest Oatmeal Chewies



Ingredients

- 1/2 lb (2 sticks) butter, softened
- 1 cup firmly packed brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups all-purpose flour*
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup flaked coconut
- 1 cup toffee baking bits
- 1 cup mini semi-sweet chocolate chips
- 1 cup yogurt-covered raisins
- 36 gummi dinosaur candies

How to make it

1. Heat oven to 350°F.
2. In large bowl, beat butter and sugar with electric mixer until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined oats, flour, baking soda and salt; mix well.
5. Stir in coconut, toffee bits and mini chocolate chips; mix well.
6. Drop heaping tablespoons of dough 2 inches apart on ungreased cookie sheets.
7. Gently press 3 yogurt-covered raisins into top of each cookie.
8. Bake 10 to 12 minutes or until golden brown.
9. (Cookies should be soft in center.)



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
36

Made with



Quaker® Oats-Old Fashioned

10. Cool 1 minute on cookie sheets; remove to wire racks.
11. Immediately press gummi dinosaur into top of each cookie.
12. Cool completely.
13. Store tightly covered.