

Jack-Oat-Lantern Cookies

Ingredients

Cookies

- 2 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ¼ cups firmly packed brown sugar
- 1/2 lb (2 sticks) margarine, softened
- 2 eggs, lightly beaten
- 2 tbsp milk
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 tsp salt (optional)
- Flat wooden sticks

Decorations

- Prepared vanilla frosting
- Assorted candies (such as candy corn, spearmint leaves, chocolate pieces, candy-coated chocolate pieces)

How to make it

1. In large bowl, beat sugar and margarine until creamy. Add eggs and milk; beat well. Add combined oats, flour, baking powder, baking soda, cinnamon and salt; mix well. Cover; chill about 2 hours.
2. Heat oven to 375°F. Roll dough into 1-1/2-inch diameter balls. Place 3 inches apart on ungreased cookie sheet. Insert a flat wooden stick into side of each ball of dough. Using bottom of glass dipped in sugar, flatten to form 2-3/4-inch diameter circles.
3. Bake 14 to 16 minutes or until edges are light golden brown. Cool 1 minute on cookie sheet;



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	30

Made with



Quaker® Oats-Old Fashioned

remove to wire rack. Cool completely. Decorate as desired with frosting and candies.