

Jack-Oat-Lantern Pops

Ingredients

- 2 ½ cups Quaker® Oats-Old Fashioned
- 1 ¼ cups firmly packed brown sugar
- 1/2 lb 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
- 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.
3. Using bottom of glass dipped in sugar, flatten to form 2 3/4?inch diameter circles.
4. Bake 14 to 16 minutes or until edges are light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. Decorate as desired with frosting and candies.



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PREP
TIME

10 min



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COOK
TIME

15 min



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TOTAL
TIME

25 min



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SERVING

10-12

Made with

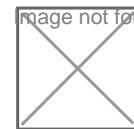


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Quaker® Oats-Old Fashioned