

Lemon Oat Lacies

Ingredients

- 2 cups butter, slightly softened
- 1 cup sugar
- 1 tbsp grated lemon peel
- 1 tsp vanilla
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)*
- 2 cups all-purpose flour
- Powdered sugar, optional

How to make it

1. Beat together butter, sugar, lemon peel, and vanilla until creamy.
2. Add flour and oats; mix well.
3. Cover; chill in refrigerator about 30 minutes.
4. Heat oven to 350°F.
5. Shape dough into 1-inch balls.
6. Place 3 inches apart on an ungreased cookie sheet.
7. Flatten with bottom of glass dipped in sugar.
8. Bake 12 to 15 minutes or until edges are light golden brown.
9. Remove from oven.
10. Cool 1 minutes on cookie sheet; remove to wire rack.
11. Cool completely.
12. If desired, sprinkled with powdered sugar.
13. Store in tightly covered container.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	48

Made with



Quaker® Oats-Old Fashioned