

Lemon Oatmeal Cookies

Ingredients

- 1 ¼ cups granulated sugar
- 1/2 cup Blue Bonnet® spread, softened
- 1/2 cup plain nonfat yogurt or lemon low-fat yogurt
- 2 egg whites or 1 egg
- 1 tbsp grated lemon peel
- 1 tbsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- Granulated sugar
- 1/4 cup powdered sugar

How to make it

1. Beat 1 ¼ cups granulated sugar and spread until creamy.
2. Add yogurt, egg whites, lemon peel and vanilla; beat well.
3. Gradually add combined oats, flour, baking powder and baking soda; mix well.
4. Cover; chill 1 to 3 hours.
5. Heat oven to 375°F.
6. Lightly spray cookie sheets with nonstick cooking spray.
7. With lightly floured hands, shape dough into 1-inch balls.
8. Place 3 inches apart on cookie sheets.
9. Flatten to 1/8-inch thickness with bottom of glass dipped in granulated sugar.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
48

Made with



Quaker® Oats-Old Fashioned

10. Bake 10 to 12 minutes or until edges are lightly browned.
11. Cool 2 minutes on cookie sheets; remove to wire rack.
12. Sift powdered sugar over warm cookies.
13. Cool completely.
14. Store tightly covered.