

Lemon Yogurt Cookies



Ingredients

- 1/2 cup margarine, softened
- 1 ¼ cups sugar
- 1/2 cup plain nonfat yogurt or lemon low-fat yogurt
- 2 egg whites or 1 egg
- 1 tbsp grated lemon peel
- 1/2 tsp 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
- 1/4 cup powdered sugar

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	10-12

Made with



Quaker® Oats-Old Fashioned

How to make it

1. Lightly spray cookie sheet with no-stick cooking spray or oil lightly.
2. Beat margarine and 1 ¼ cups sugar until fluffy.
3. Add yogurt, egg whites, lemon peel and vanilla; mix until well blended.
4. Gradually add combined remaining ingredients except powdered sugar; mix well.
5. Cover and refrigerate for 1 to 3 hours.
6. Heat oven to 375°F.
7. With lightly floured hands, shape dough into 1-inch balls; place on prepared cookie sheet.
8. Using bottom of glass dipped in sugar, press into 1/8-inch thick circles.
9. Bake 10 to 12 minutes or until edges are lightly browned.
10. Cool 2 minutes on cookie sheet; remove to wire rack.
11. Sift powdered sugar over warm cookies.

12. Cool completely.

13. Store tightly covered.