

Oatmeal Gingerbread Cookies



Ingredients

- 1 cup margarine or butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup molasses
- 1 egg
- 3 1/2 cups all-purpose flour
- 1 1/2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/2 tsp baking soda
- 1/4 tsp salt (optional)
- Ready-to-spread frosting
- Assorted candies

How to make it

1. Beat margarine and sugar until creamy.
2. Add molasses and egg; beat well.
3. Add combined flour, oats, spices, baking soda and salt; mix well.
4. Cover; chill about 2 hours.
5. Heat oven to 350°F.
6. On floured surface, roll dough out about 1/4 inch thick for a chewy cookie or 1/8 inch thick for a crisp cookie.
7. Cut with 5-inch gingerbread man or woman cookie cutter (makes about 20).
8. Transfer to ungreased cookie sheets.
9. Bake 8 to 10 minutes or until set.
10. Cool 1 minute on cookie sheets; remove to wire rack.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	20

Made with



Quaker® Oats-Old Fashioned

11. Cool completely.
12. Frost and decorate cookies with candies.
13. Store loosely covered at room temperature.