

# Oatmeal Holiday Cookie Surprises



## Ingredients

- 1 cup margarine or butter, softened
- 3/4 cup powdered sugar
- 1 egg
- 1 tsp vanilla
- 2 cups all-purpose flour
- 1 ¼ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 tsp salt (optional)
- Approximately 48 assorted bite-size candies colored sugar or candy sprinkles

## How to make it

1. Heat oven to 325°F.
2. Beat margarine and sugar until creamy.
3. Add egg and vanilla; beat well.
4. Add combined flour, oats and salt; mix well.
5. Shape dough into 1-inch balls.
6. Press desired candy piece into center of each ball; shape dough around candy so it is completely hidden.
7. Roll cookies in colored sugar or candy sprinkles until evenly coated.
8. Place 1-1/2 inches apart on ungreased cookie sheets.
9. Bake 14 to 17 minutes or until set and bottoms are light golden brown.
10. Remove to wire rack.
11. Cool completely.
12. Store tightly covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	14 min	24 min	48

## Made with



Quaker® Oats-Old Fashioned