

Oatmeal Santa's Stocking Cookies



Ingredients

- 1/2 cup margarine or butter, softened
- 2/3 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 2 tbsp milk
- 1 tsp almond extract
- 3/4 cup all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt (optional)
- 2 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup dried cherries or dried cranberries
- 1 cup coarsely chopped almonds (optional)

How to make it

1. Heat oven to 350°F.
2. Lightly grease two cookie sheets.
3. Beat margarine and sugars until creamy.
4. Add egg, milk and almond extract; beat well.
5. Add combined flour, baking soda and salt; mix well.
6. Stir in oats, dried cherries and almonds; mix well.
7. Divide dough into 4 equal portions.
8. With moistened hands, pat dough onto prepared cookie sheets into 1/4-inch thick holiday shapes such as stockings, Christmas trees or candy canes.
9. Bake 12 to 14 minutes or until edges are light golden brown.
10. Cool 2 minutes on cookie sheets; remove to wire rack with wide spatula or pancake turner.
11. Cool completely.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-14 min	22 min	10-12

Made with



Quaker® Oats-Old Fashioned

12. Decorate cookies as desired.