

Peanut Butter Crisscross Cookies

Ingredients

- 1 ½ cups firmly packed brown sugar
- 1 cup peanut butter
- 12 tbsp margarine or butter, softened
- 1/3 cup water
- 1 tsp vanilla
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups all-purpose flour
- 1/2 tsp baking soda
- 1 egg



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	48

How to make it

1. In large bowl, beat brown sugar, peanut butter and margarine until creamy.
2. Add water, egg and vanilla; beat well.
3. Add combined oats, flour and baking soda; mix well.
4. Cover; chill about 2 hours.
5. Heat oven to 350°F.
6. Shape dough into 1-inch balls.
7. Place 2 inches apart on ungreased cookie sheets.
8. Flatten with tines of fork dipped in granulated sugar, forming crisscross pattern.
9. Bake 9 to 10 minutes or until edges are golden brown.
10. Cool 2 minutes on cookie sheets; remove to wire rack.
11. Cool completely.
12. Store tightly covered.

Made with



Quaker® Oats-Old Fashioned