

Peanutty Crisscrosses

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-Old Fashioned
- 1 ½ cups all-purpose flour
- 1/2 tsp baking soda
- 1 egg

How to make it

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	8-10

Made with



Quaker® Oats-Old Fashioned