

# Praline Pecan Oatmeal Cookies



## Ingredients

- 1 ¼ cups firmly packed brown sugar
- 1/2 lb (2 sticks) margarine or butter, softened
- 2 eggs
- 2 tbsp molasses
- 1 tsp maple extract
- 1 ¼ cups all-purpose flour
- 1 tsp baking soda
- 2 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup pecans, coarsely chopped
- 3/4 cup pecan halves (about 48 halves)

## How to make it

1. In large bowl, beat sugar and margarine until creamy.
2. Add eggs, molasses and maple extract; beat well.
3. Add combined flour and baking soda; mix well.
4. Add oats and chopped pecans; mix well.
5. Cover; chill at least 1 hour.
6. Heat oven to 350°F.
7. Lightly grease cookie sheets.
8. Shape dough into 1-inch balls.
9. Place 3 inches apart on cookie sheets.
10. Flatten each ball by pressing a pecan half in the center.
11. Bake 10 to 12 minutes or until deep golden brown.
12. Immediately remove from cookie sheets to wire rack.
13. Cool completely.

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

## Made with



Quaker® Oats-Old Fashioned

14. Store tightly covered.