

Quaker's Chewy Oatmeal Chocolate Chip Cookies



Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 tbsp milk
- 2 tsp vanilla
- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- 2 1/2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 cups (12 oz) semi-sweet chocolate chips
- 1 cup chopped nuts (optional)
- 2 eggs

How to make it

1. Heat oven to 375°F.
2. In large bowl, beat margarine and sugars until creamy.
3. Add eggs, milk and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Add oats, chocolate chips and nuts, if desired; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 9 to 10 minutes for a chewy cookie or 12 to 13 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
60

Made with



Quaker® Oats-Old Fashioned

10. Store tightly covered.