

Snowman Cookies

Ingredients

- 8 tbsp butter or margarine, softened
- 2/3 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tbsp vanilla
- 3/4 cup all-purpose flour
- 1/2 tsp baking soda
- 2 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- Decorator frosting in tubes
- Candy sprinkles and small candies

How to make it

1. Heat oven to 350°F.
2. Lightly grease two cookie sheets.
3. In large bowl, beat butter and sugars with electric mixer until creamy.
4. Add egg and vanilla; beat well.
5. In separate bowl, combine flour and baking soda; mix well.
6. Add to butter mixture; mix well.
7. Stir in oats; mix well.
8. Divide dough into 16 equal portions.
9. Using hands, pat each portion of dough into a large 1/4-inch thick snowman on cookie sheet.
10. Bake 12 to 14 minutes or until edges are light golden brown.
11. Cool 2 minutes on cookie sheets; carefully remove to wire rack.
12. Cool completely.
13. Decorate as desired with frosting and candy.
14. Store tightly covered.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12 min	22 min	16

Made with



Quaker® Oats-Old Fashioned