

Sparkling Snowflake Cookies

Ingredients

- 1 white cake mix
- 1/2 butter or margarine, softened
- 1 egg
- 1 tsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- Assorted colored sugars, candy sprinkles, small candies or decorator icings

How to make it

1. Heat oven to 350°F.
2. In large bowl, combine half the dry cake mix with butter, egg and vanilla; mix thoroughly with large spoon.
3. Stir in remaining cake mix and oats; mix well.
4. Divide dough in half.
5. On well-floured surface, using a well-floured rolling pin, roll each half to no more than 1/4-inch thickness.
6. Cut dough with 3-inch snowflake or other large holiday cookie cutter.
7. Place about 1-inch apart on ungreased cookie sheets.
8. If cookies will be used as tree ornaments, poke a hole at the top of each cookie with drinking straw before baking. (Repeat immediately after baking if hole closes.)
9. Bake 6 to 8 minutes or just until set (centers may still be soft).
10. Carefully remove to wire rack; cool completely.
11. If desired, decorate cookies.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	6 min	16 min	30

Made with



Quaker® Oats-Old Fashioned