

Spring-Into-Easter Cutout Cookies



Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup granulated sugar
- 1 egg
- 2 tbsp low-fat (1%) milk
- 1 tsp vanilla
- 2 ½ cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- Assorted small candies or colored sugars
- Egg glaze

How to make it

1. In large bowl, beat margarine and sugar until creamy.
2. Add egg, milk and vanilla; beat well.
3. Add combined flour, oats, baking soda and salt; mix well.
4. Divide dough in half for easier handling.
5. Cover; chill 2 to 3 hours.
6. Heat oven to 350°F.
7. Roll out dough to 1/8-inch thickness on lightly floured surface.
8. Cut with floured 2 to 3-inch cookie cutters.
9. Place 1 inch apart on ungreased cookie sheets.
10. Decorate with candies and colored sugars or brush with egg glaze.
11. Bake 8 to 10 minutes or until edges are light golden brown.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
48

Made with



Quaker® Oats-Old Fashioned

12. Cool 1 minute on cookie sheets; remove to wire rack.
13. Cool completely.
14. Store tightly covered.