

Tic-Tac-Toe Oatmeal Squares

Ingredients

- 1 package (8 oz) refrigerated sugar cookie dough
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tsp ground cinnamon
- Assorted decorator icings, small candies or candy sprinkles

How to make it

1. Heat oven to 350°F.
2. Grease or lightly spray cookie sheet with nonstick cooking spray.
3. In large bowl, break up cookie dough.
4. Add oats and cinnamon; knead dough with clean hands until well mixed.
5. Press dough into 10 x 14-inch rectangle (about 1/8-inch thick) on cookie sheet.
6. Using a pizza cutter or thin-bladed knife, cut rectangle into 2-inch squares (Do not cut separate.)
7. Using the dull side of a table knife, gently make tic-tac-toe grid on each cookie (Do not cut completely through cookies.)
8. Bake 16 to 18 minutes or until edges are golden and middle is set but soft.
9. Immediately, re-cut 2-inch squares, if necessary, and transfer cookies to wire rack.
10. (If cookies begin to stick to cookie sheet, return to the oven for 1 to 2 minutes to soften.)
11. Cool completely.
12. Decorate cookies as desired with icings, candies or sprinkles.



PREP
TIME
10 min



COOK
TIME
16-18 min



TOTAL
TIME
26 min



SERVINGS
35

Made with



Quaker® Oats-Old Fashioned