

# Best Oatmeal Cookies

## Ingredients

- 3 cups Quaker® Oats-Old Fashioned or Quick Quaker® Oats (uncooked)
- 1-1/4 cups (2-1/2 sticks) margarine or butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt (optional)
- 1/4 teaspoon ground nutmeg

## How to make it

1. Heat oven to 375°F. In large bowl, beat margarine and sugars until creamy. Add egg and vanilla; beat well. Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well. Add oats; mix well.
2. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
3. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.



PREP  
TIME

-



COOK  
TIME

10 min



TOTAL  
TIME

-



SERVING

-

## Made with



Quaker® Oats-Old Fashioned