

Jack-Oat-Lantern Pops

Ingredients

- 2-1/2 cups Quaker® Oats-Old Fashioned
- 1-1/4 cups firmly packed brown sugar
- 1/2 pound (2 sticks) margarine, softened
- 2 eggs, lightly beaten
- 2 tablespoons milk
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt (optional)
- Flat wooden sticks
- Prepared vanilla frosting
- Assorted candies (such as candy corn, spearmint leaves, chocolate pieces, candy-coated chocolate pieces)

How to make it

1. In large bowl, beat sugar and margarine until creamy. Add eggs and milk; beat well. Add combined oats, flour, baking powder, baking soda, cinnamon and salt; mix well. Cover; chill about 2 hours.
2. Heat oven to 375°F. Roll dough into 1 1/2-inch diameter balls. Place 3 inches apart on ungreased cookie sheet. Insert a flat wooden stick into side of each ball of dough.
3. Using bottom of glass dipped in sugar, flatten to form 2 3/4-inch diameter circles.
4. Bake 14 to 16 minutes or until edges are light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. Decorate as desired with frosting and candies.



PREP
TIME

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COOK
TIME

14-16 min



TOTAL
TIME

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SERVING

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Made with



Quaker® Oats-Old Fashioned