



Awesome Oatmeal Cookies



SERVINGS

36



COOKING TIME

10 min

Awesome Oatmeal Cookies are not only delicious but full of texture. This yummy cookie is the perfect snack anytime of the year. With yummy flavors including brown sugar, applesauce, and oats, this cookie is easy to make when you're in the mood for something sweet.

Ingredients

- 1 cup firmly packed brown sugar
- 1/2 cup vegetable oil, preferably canola
- 1/2 cup unsweetened applesauce
- 1 tsp vanilla
- 3/4 cup whole-wheat flour
- 1/2 cup all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 egg

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, beat brown sugar, egg, oil, applesauce and vanilla on medium speed of electric mixer until combined.
3. Add combined flours, baking soda and salt; beat on low speed just until blended.
4. Stir in oats and “mix-ins.”
5. Drop dough by level measuring tablespoonfuls about 2 inches apart onto ungreased cookie sheets.
6. Bake 9 to 10 minutes, until light brown. (Do not overbake. Centers will appear soft)
7. Cool 1 to 2 minutes on cookie sheets; transfer to wire racks.
8. Cool completely.

9. Store tightly covered.