



Big Dipper Chocolate Oatmeal Cookies



SERVINGS



COOKING TIME

48

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Who doesn't love an oatmeal cookie dipped in chocolate? Big Dipper Chocolate Oatmeal Cookies are a show-stopping treat even the kids will love. Add in raisins for a touch of sweetness and sprinkle chopped nuts on top for a bit of salty.

Ingredients

Cookies

- 3 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 1/2 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt (optional)
- 1/2 pound (2 sticks) butter or margarine, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon vanilla
- 1 cup raisins or semi-sweet chocolate chips (optional)
- 2 eggs

Glaze

- 2 cups (12 ounces) semi-sweet chocolate chips
- 3/4 cup chopped nuts

Cooking Instructions

1. Heat oven to 350°F.

2. In medium bowl, combine flour, baking soda, cinnamon and salt; mix well.
3. In large bowl, beat butter and sugars with electric mixer until creamy.
4. Add eggs and vanilla; beat well.
5. Add flour mixture; mix well.
6. Stir in oats and, if desired, raisins; mix well.
7. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
8. Bake 10 to 12 minutes or until light golden brown.
9. Cool 1 minute on cookie sheets; remove to wire rack.
10. Makes about 4 dozen.
11. Cool completely.
12. Melt chocolate chips according to package directions.
13. Dip half of one cookie in chocolate; gently shake to remove excess.
14. Sprinkle with chopped nuts.
15. Place on waxed paper until set.
16. Repeat with remaining cookies.
17. If chocolate thickens, microwave at 15-second intervals until fluid.
18. Store cookies with waxed paper between layers in tightly covered container.