



Chocolate Bear Cookies



SERVINGS



COOKING TIME

2 Dozen

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Looking for something the kids will love? Look no further?! Let the kids dig into frosting and sprinkles and decorate the chocolate bears however they like. Not only will the kids enjoy these yummy cookies but will have so much fun making them.

Ingredients

- 1 Cup(s) granulated sugar
- 8 Tablespoon(s) (1 stick) butter, softened (do not substitute)
- 1 Cup(s) semi-sweet chocolate chips, melted
- 2 Eggs
- 1 Teaspoon(s) vanilla
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1-1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Powder
- 1/4 Teaspoon(s) salt (optional)
- Ready to spread frosting
- Assorted small candies, candy sprinkles, colored sugar

Cooking Instructions

1. In large bowl, beat sugar and butter with electric mixer until creamy.
2. Add melted chocolate, eggs and vanilla; beat well.
3. Add combined oats, flour, baking powder and salt; mix well.
4. Cover; chill about 2 hours.
5. Heat oven to 350°F.
6. To make bears, shape dough into 1-inch balls for the bodies, 1/2-inch balls for the heads and 1/4-inch balls for the arms, legs and ears.
7. On ungreased cookie sheets, gently press pieces together to form bears, placing 2 inches apart.

8. Flatten bears slightly.
9. Bake 8 to 10 minutes or just until firm to the touch. (Do not overbake.)
10. Cool 2 minutes on cookie sheets; remove to wire rack.
11. Cool completely.
12. Decorate as desired with frosting and candies.
13. Store tightly covered.