



Fossilized Egg Nest Oatmeal Chewies



SERVINGS



COOKING TIME

36

10 min

Fossilized Egg Nest Oatmeal Chewies is a family fun recipe perfect for those with little dinosaur lovers. Each chewy is topped with yogurt-covered raisins and a gummi dinosaur for the cutest dinosaur cookie.

Ingredients

- 1/2 lb (2 sticks) butter, softened
- 1 cup firmly packed brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 ½ cups all-purpose flour*
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup flaked coconut
- 1 cup toffee baking bits
- 1 cup mini semi-sweet chocolate chips
- 1 cup yogurt-covered raisins
- 36 gummi dinosaur candies

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, beat butter and sugar with electric mixer until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined oats, flour, baking soda and salt; mix well.
5. Stir in coconut, toffee bits and mini chocolate chips; mix well.
6. Drop heaping tablespoons of dough 2 inches apart on ungreased cookie sheets.

7. Gently press 3 yogurt-covered raisins into top of each cookie.
8. Bake 10 to 12 minutes or until golden brown.
9. (Cookies should be soft in center.)
10. Cool 1 minute on cookie sheets; remove to wire racks.
11. Immediately press gummi dinosaur into top of each cookie.
12. Cool completely.
13. Store tightly covered.