



# Oat Flour Chocolate Chip Lava Cookies



**SERVINGS**

10



**COOKING TIME**

10 min

Enjoy your next family fun night with some special chocolate chip cookies. Made with the classic combo of Quaker® Oats and chocolate chips and exploding with delicious fudge sauce inside, these oatmeal cookies are a sweet treat!

## Ingredients

- 1 ½ cups [Quaker® Oat Flour](#)
- 1/2 tsp baking soda
- 1/2 tsp flaked sea salt
- 1/2 cup margarine, room temp
- 1/4 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 3 oz 70% dark chocolate chips or chunks, chopped small
- 1/2 cup Quaker Old Fashioned Oats
- 3 oz sugar free dark fudge

## Cooking Instructions

1. Freeze 10 dollops (about 1/2 tsp each) of chocolate fudge sauce on a parchment lined baking sheet or plate.
2. In a bowl, whisk together oat flour, baking soda and salt; set aside.
3. Using electric mixer, beat together margarine, brown sugar and granulated sugar until light and fluffy; beat in egg and vanilla until smooth. Stir in Quaker Oat Flour until combined. Fold in chocolate and Quaker® Old Fashioned Oats. Cover and refrigerate for at least 1 hour or overnight.
4. Scoop out and divide dough into 10 balls. Flatten each one in between the palm of your hands and place one frozen dollop of frozen fudge. Shape and fold cookie dough over the

fudge to create a seal. Place onto a baking sheet lined with parchment and gently press down until cookies are about 1 ½ inch. Repeat with all the dough.

5. Preheat oven to 350°F. Place on parchment paper-lined baking sheet, about 2-inches apart.
6. Bake for 10 to 12 minutes or until tops are set and golden around edges. Let cool on baking sheet for 5 minutes; transfer directly to rack. Let cool completely. (Can be stored in airtight container for up to 3 days.