



Oatmeal Gingerbread Cookies



SERVINGS

20



COOKING TIME

10 min

Get ready for the holidays with Oatmeal Gingerbread Cookies. These cookies are fun to make and even more fun to eat. This simple and delicious recipe will fill your home with the sweet smell of nostalgia.

Ingredients

- 1 cup margarine or butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup molasses
- 1 egg
- 3 1/2 cups all-purpose flour
- 1 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/2 tsp baking soda
- 1/4 tsp salt (optional)
- Ready-to-spread frosting
- Assorted candies

Cooking Instructions

1. Beat margarine and sugar until creamy.
2. Add molasses and egg; beat well.
3. Add combined flour, oats, spices, baking soda and salt; mix well.
4. Cover; chill about 2 hours.
5. Heat oven to 350°F.
6. On floured surface, roll dough out about 1/4 inch thick for a chewy cookie or 1/8 inch thick for a crisp cookie.

7. Cut with 5-inch gingerbread man or woman cookie cutter (makes about 20).
8. Transfer to ungreased cookie sheets.
9. Bake 8 to 10 minutes or until set.
10. Cool 1 minute on cookie sheets; remove to wire rack.
11. Cool completely.
12. Frost and decorate cookies with candies.
13. Store loosely covered at room temperature.