



Praline Pecan Oatmeal Cookies



SERVINGS

48



COOKING TIME

10 min

Pecan oatmeal cookies with praline are chewy with a bit of crunch. While this cookie is simple, it is full of classic flavors. This recipe is perfect when you're in the mood for something sweet and are looking for something unique.

Ingredients

- 1 ¼ cups firmly packed brown sugar
- 1/2 lb (2 sticks) margarine or butter, softened
- 2 eggs
- 2 tbsp molasses
- 1 tsp maple extract
- 1 ¼ cups all-purpose flour
- 1 tsp baking soda
- 2 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup pecans, coarsely chopped
- 3/4 cup pecan halves (about 48 halves)

Cooking Instructions

1. In large bowl, beat sugar and margarine until creamy.
2. Add eggs, molasses and maple extract; beat well.
3. Add combined flour and baking soda; mix well.
4. Add oats and chopped pecans; mix well.
5. Cover; chill at least 1 hour.
6. Heat oven to 350°F.
7. Lightly grease cookie sheets.
8. Shape dough into 1-inch balls.
9. Place 3 inches apart on cookie sheets.
10. Flatten each ball by pressing a pecan half in the center.

11. Bake 10 to 12 minutes or until deep golden brown.
12. Immediately remove from cookie sheets to wire rack.
13. Cool completely.
14. Store tightly covered.