



Quaker's Chewy Oatmeal Chocolate Chip Cookies



SERVINGS



COOKING TIME

60

10 min

Quaker's Chewy Oatmeal Chocolate Chip Cookies are our twist on a classic. Semi-sweet chocolate chips combined with Quaker Oats create a mouth-watering family friendly treat. If chocolate isn't your favorite, or you're just looking to mix it up, swap with butterscotch or peanut butter chips.

Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 tbsp milk
- 2 tsp vanilla
- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- 2 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 cups (12 oz) semi-sweet chocolate chips
- 1 cup chopped nuts (optional)
- 2 eggs

Cooking Instructions

1. Heat oven to 375°F.
2. In large bowl, beat margarine and sugars until creamy.
3. Add eggs, milk and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Add oats, chocolate chips and nuts, if desired; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.

7. Bake 9 to 10 minutes for a chewy cookie or 12 to 13 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.