



Sam Stephens' Oatmeal Gingerbread Cookies

 **SERVINGS**

24

 **COOKING TIME**

10 min

Sam Stephens' Oatmeal Gingerbread Cookies recipe crafts delightful cookies blending the warmth of gingerbread spices with hearty oats for a comforting and flavorful treat.

Ingredients

- 2/3 cup unsalted butter (10 tbsp), softened
- 1/2 cup packed light brown sugar
- 2/3 cup molasses
- 1 large egg
- 1 tsp vanilla
- 2 ¼ cups all purpose flour
- 1 ¼ cups [Quaker® Oats-Old Fashioned](#)
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tbsp ground ginger
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp cloves
- Zest of 1 orange (optional)
- Ready to spread sugar cookie icing, for decorating, optional
- Sprinkles & candies, for decorating, optional

Cooking Instructions

1. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, cream butter and sugar for 2-3 minutes until smooth. Add the molasses and mix until combined.
2. Add egg and vanilla and beat for 1 minute.

3. In a separate large bowl mix all dry ingredients.
4. Add dry ingredients into the wet ingredients slowly until combined.
5. Divide dough in half and wrap each half tightly in plastic wrap, shaping into a disc.
6. Refrigerate for at least 3 hours or overnight.
7. The dough must be chilled to be able to roll out and handle easily.
8. Preheat oven to 350°F. Line 2-3 baking sheets with parchment paper or silicone baking mats.
9. Remove 1 dough disc from the refrigerator.
10. Flour a work surface and rolling pin.
11. You can continually flour the work surface throughout working with the dough if it becomes sticky.
12. Roll out the dough until about 1/4" thickness.
13. Cut out gingerbread men using a 3" wide cutter and transfer to baking sheets, placing about 1" apart. Re-roll dough scraps until all the dough is shaped.
14. Bake until slightly puffed and set, about 9-10 minutes.
15. Look cool on baking sheets about 5 minutes before transferring to a cooling rack to cool completely.
16. Repeat with remaining disc of dough.
17. Decorate with icing and sprinkles if desired.