



# Spring-Into-Easter Cutout Cookies



**SERVINGS**



**COOKING TIME**

About 4 Dozen

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Get out your cookie cutters for these Easter cut out cookies, a springtime delight. Easter eggs, bunnies, flowers, and more! Super cute cookies that are so sweet. Keep the kids busy over spring break and let the kids decorate the cookies with small candies and colored sugars.

## Ingredients

- 1/2 Pound(s) (2 sticks) margarine or butter, softened
- 1 Cup(s) granulated sugar
- 1 Egg(s)
- 2 Tablespoon(s) low-fat (1%) milk
- 1 Teaspoon(s) vanilla
- 2-1/2 Cup(s) all-purpose flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) salt (optional)
- Assorted small candies or colored sugars
- Egg glaze

## Cooking Instructions

1. In large bowl, beat margarine and sugar until creamy.
2. Add egg, milk and vanilla; beat well.
3. Add combined flour, oats, baking soda and salt; mix well.
4. Divide dough in half for easier handling.
5. Cover; chill 2 to 3 hours.
6. Heat oven to 350°F.
7. Roll out dough to 1/8-inch thickness on lightly floured surface.
8. Cut with floured 2 to 3-inch cookie cutters.

9. Place 1 inch apart on ungreased cookie sheets.
10. Decorate with candies and colored sugars or brush with egg glaze.
11. Bake 8 to 10 minutes or until edges are light golden brown.
12. Cool 1 minute on cookie sheets; remove to wire rack.
13. Cool completely.
14. Store tightly covered.

***Cook Note:***

For Egg Glaze: Combine 1 egg yolk and 1/4 teaspoon water; divide into three small dishes. Tint each with food coloring. With small brush, paint glaze on cookies as desired. Bake as directed above.