



Quaker's Best Oatmeal Cookies



SERVINGS

About 3 Dozen



COOKING TIME

-

Quaker's Best Oatmeal Cookies taste just like grandma used to make. This classic cookie is full of flavor with a hint of cinnamon and nutmeg. Follow the recipe or switch it up and add chocolate chips, butterscotch chips, or peanut butter-flavored chips for a different take on a classic.

Ingredients

- 1 1/4 Cup(s) (2-1/2 sticks) margarine or butter, softened
- 3/4 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 1 Egg(s)
- 1 Teaspoon(s) vanilla
- 1 1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 1/4 Teaspoon(s) ground nutmeg
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)

Cooking Instructions

1. Heat oven to 375°F.
2. In large bowl, beat margarine and sugars until creamy.
3. Add egg and vanilla; beat well.
4. Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well.
5. Add oats; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheets; remove to wire rack.

9. Cool completely.
10. Store tightly covered.