



# Chocolate Brownie Oatmeal Cookies



**SERVINGS**



**COOKING TIME**

72

8 - 10 minutes

Chocolate Brownie Oatmeal Cookies are the perfect crossover between brownies and cookies. Two sweet treats in one. Add some nuts for a bit of crunch in this chocolatey dessert. Treat yourself, or treat the family, either way this brownie cookie will be a hit.

## Ingredients

- One 8-ounce package cream cheese, softened
- 8 Tablespoon(s) (1 stick) margarine or butter, softened
- 1 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 2 Eggs
- 1/2 Teaspoon(s) vanilla
- 2 Cup(s) (12 ounces) semi-sweet chocolate chips, melted
- 1-1/2 Cup(s) all-purpose flour
- 1-1/2 Teaspoon(s) Baking Soda
- 3 Cup(s) [Quaker® Oats-Old Fashioned](#)
- 1 Cup(s) chopped nuts
- Powdered sugar (optional)

## Cooking Instructions

1. In large bowl, beat cream cheese, margarine and sugars until creamy.
2. Add eggs and vanilla; beat well.
3. Add melted chocolate; mix well.
4. Add combined flour and baking soda; mix well.
5. Add oats and nuts; mix well.
6. Cover; chill at least 1 hour.
7. Heat oven to 350°F.

8. Shape dough into 1-inch balls.
9. Place 3 inches apart on ungreased cookie sheets - makes about 6 dozen.
10. Bake 8 to 10 minutes or until cookies are almost set. (Centers should still be moist. Do not overbake)
11. Cool 1 minute on cookie sheets; remove to wire rack.
12. Cool completely.
13. Sprinkle with powdered sugar, if desired.
14. Store tightly covered.