



Chocolate Oatmeal Chippers



SERVINGS

1



COOKING TIME

10 min

Calling all chocolate lovers! Chocolate Oatmeal Chippers is the recipe for you. This rich and indulgent cookie recipe is not only delicious but has a wonderful chewy texture from the oats. This is a recipe everyone will love and will want to make time and time again.

Ingredients

- 1 cup margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 1 tsp vanilla
- 1 ¼ cups all-purpose flour
- 1/2 cup Nestle Cocoa
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup chopped walnuts

Cooking Instructions

1. Heat oven to 350°F.
2. Beat margarine, sugars, eggs and vanilla until creamy.
3. Gradually add combined flour, cocoa, baking soda and salt; mix well.
4. Stir in remaining ingredients.
5. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheet.
6. Bake 9 to 10 minutes or until set.
7. Cool 2 minutes on cookie sheet; remove to wire rack.
8. Cool completely.
9. Store tightly covered.