



Chocolate Oatmeal Refrigerator Cookies



SERVINGS

72



COOKING TIME

0 min

Chocolate oatmeal refrigerator cookies are a tasty twist on the classic no bake cookie. Hazelnuts add a sweet and crunchy bite to these easy to make cookies. In just a few minutes you can have yummy cookies with this family fun recipe.

Ingredients

- 2 cups granulated sugar
- 6 tbsp unsweetened cocoa
- 1/2 cup 65% vegetable oil spread
- 1/2 cup milk
- 3 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup chopped hazelnuts
- 2/3 cup chocolate-hazelnut spread
- 1 tsp vanilla

Cooking Instructions

1. Line 3 cookie sheets with waxed paper and set aside.
2. In large saucepan, combine sugar, cocoa powder, spread and milk.
3. Cook and stir over medium heat until mixture comes to a full boil.
4. Continue boiling 1 minute without stirring.
5. Remove pan from heat.
6. Immediately add remaining ingredients; mix well.
7. Working quickly, drop mixture by rounded measuring tablespoonfuls onto cookie sheets.
8. Makes about 6 dozen.
9. Refrigerate until well chilled.
10. Transfer to airtight containers, separating layers with waxed paper.
11. Store in refrigerator.