



Hot Chocolate Brownie Oatmeal Cookies



SERVINGS

72 cookies



COOKING TIME

8 - 10 minutes

This wintertime cookie is made with warm, gooey chocolate and a big fluffy marshmallow for a chewy treat that tastes a lot like a rich cup of hot chocolate. Our hot chocolate brownie oatmeal cookies are sure to be a crowd pleaser for any holiday celebration big or small or make for a delicious chocolate oatmeal cookie to leave out for Santa.

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](#)
- Powdered sugar (optional)
- 1 cup Mini marshmallows
- 1/8 cup Crushed peppermint (to top the cookies)

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 marshmallows; 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. Cool completely.
12. Sprinkle with powdered sugar and crushed peppermint, if desired.