Jack-Oat-Lantern Cookies

🥛 **SERVINGS**	⏱ **COOKING TIME**
About 2-1/2 Dozen	-

Halloween might be spooky, but these jack-o-lantern cookies are sweet. Get out the sprinkles and frosting and let the kids have fun decorating each jack-o-lantern face.

Ingredients

Cookies

- 2-1/2 Cup(s) [Quaker® Oats (quick or old fashioned, uncooked)](#)
- 1-1/4 Cups Firmly Packed Brown Sugar
- 1/2 Pound (2 sticks) Margarine, Softened
- 2 Eggs, Lightly Beaten
- 2 Tablespoons Milk
- 2 Cups All-Purpose Flour
- 2 Teaspoons Baking Powder
- 1/4 Teaspoon Baking Soda
- 1 Teaspoon Ground Cinnamon
- 1/4 Teaspoon Salt (optional)
- Flat Wooden Sticks

Decorations

- Prepared Vanilla Frosting
- Assorted Candies (such as candy corn, spearmint leaves, chocolate pieces, candy-coated chocolate pieces)

Cooking Instructions

1. In large bowl, beat sugar and margarine until creamy. Add eggs and milk; beat well. Add combined oats, flour, baking powder, baking soda, cinnamon and salt; mix well. Cover;

chill about 2 hours.

2. Heat oven to 375°F. Roll dough into 1-1/2-inch diameter balls. Place 3 inches apart on ungreased cookie sheet. Insert a flat wooden stick into side of each ball of dough. Using bottom of glass dipped in sugar, flatten to form 2-3/4-inch diameter circles.

3. Bake 14 to 16 minutes or until edges are light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. Decorate as desired with frosting and candies.