



Lemon Oatmeal Cookies



SERVINGS

48



COOKING TIME

10 min

With bright and lemony flavors, Lemon Oatmeal Cookies are the perfect sweet treat for the spring and summertime. This citrus flavored sugar cookie is perfect when you're in the mood for something a little different. Made with lemon yogurt, fresh lemon peel, and other pantry staples, this recipe is zesty and delicious.

Ingredients

- 1 ¼ cups granulated sugar
- 1/2 cup Blue Bonnet® spread, softened
- 1/2 cup plain nonfat yogurt or lemon low-fat yogurt
- 2 egg whites or 1 egg
- 1 tbsp grated lemon peel
- 1 tbsp vanilla
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- Granulated sugar
- 1/4 cup powdered sugar

Cooking Instructions

1. Beat 1 ¼ cups granulated sugar and spread until creamy.
2. Add yogurt, egg whites, lemon peel and vanilla; beat well.
3. Gradually add combined oats, flour, baking powder and baking soda; mix well.
4. Cover; chill 1 to 3 hours.
5. Heat oven to 375°F.
6. Lightly spray cookie sheets with nonstick cooking spray.
7. With lightly floured hands, shape dough into 1-inch balls.

8. Place 3 inches apart on cookie sheets.
9. Flatten to 1/8-inch thickness with bottom of glass dipped in granulated sugar.
10. Bake 10 to 12 minutes or until edges are lightly browned.
11. Cool 2 minutes on cookie sheets; remove to wire rack.
12. Sift powdered sugar over warm cookies.
13. Cool completely.
14. Store tightly covered.