



Oat Cranberry Thumbprint Cookies



SERVINGS

36



COOKING TIME

10 min

Yummy bite sized cranberry thumbprint cookies are chewy, fruity, and a perfect snack when you're in the mood for something sweet. With the center of the cookie filled with tart cranberry, this cookie adds a pop of color to any table.

Ingredients

- 1 cup butter, softened
- 3/4 cup sifted confectioners' sugar
- 1 tsp vanilla
- 1 1/2 cups all-purpose flour
- 3/4 cup ground toasted walnuts
- 1/8 tsp salt
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup fresh or frozen cranberries
- 6 tbsp granulated sugar
- 1/4 cup water
- 1/2 cup semi-sweet chocolate chips

Cooking Instructions

1. For cookies, beat butter, confectioners' sugar and vanilla in large bowl with electric mixer until creamy.
2. Add combined flour, walnuts and salt; beat just until combined.
3. Add oats; beat just until combined.
4. Cover and refrigerate dough until firm, about 2 hours or over night.
5. For filling, combine cranberries, granulated sugar and water in small heavy sauce pan.
6. Bring to a boil; reduce heat simmer gently, stirring frequently, until cranberries pop and mixture thickens.

7. Cool slightly.
8. Cover and refrigerate until ready to use.
9. Heat oven to 350°F.
10. Pinch off pieces of dough and roll into 1-inch balls.
11. Place 2-inches apart on ungreased cookie sheets.
12. Use thumb to make deep indentation in center of each ball.
13. Bake 10 to 12 minutes or until bottoms are light golden brown.
14. Cool 2 minutes on cookie sheets.
15. Transfer to wire racks; cool completely.
16. Store cooled cookies at room temperature in airtight container, separating layers with parchment or waxed paper, up to 3 days or freeze up to 3 months.
17. Thaw in container at room temperature.
18. To serve, fill centers of each cookie with 1/2 teaspoon cranberry filling.
19. Melt chocolate according to package directions.
20. Transfer to resealable plastic sandwich bag and seal.
21. Snip tiny piece from corner of bag.
22. Pipe chocolate over each cookie.
23. Refrigerate just until chocolate sets.