



Oatmeal Holiday Cookie Surprises



SERVINGS



COOKING TIME

About 4 Dozen Cookies

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Oatmeal holiday cookies are not only super yummy and a great treat for the winter months, but also make for a cute gift. Let your friends and family know how special they are with sweet cookies decorated in festive candy sprinkles.

Ingredients

- 1 Cup(s) (2 sticks) margarine or butter, softened
- 3/4 Cup(s) Powdered Sugar
- 1 Egg(s)
- 1 Teaspoon(s) vanilla
- 2 Cup(s) all-purpose flour
- 1-1/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 Teaspoon(s) salt (optional)
- Approximately 48 assorted bite-size candies Colored sugar or candy sprinkles

Cooking Instructions

1. Heat oven to 325°F.
2. Beat margarine and sugar until creamy.
3. Add egg and vanilla; beat well.
4. Add combined flour, oats and salt; mix well.
5. Shape dough into 1-inch balls.
6. Press desired candy piece into center of each ball; shape dough around candy so it is completely hidden.
7. Roll cookies in colored sugar or candy sprinkles until evenly coated.
8. Place 1-1/2 inches apart on ungreased cookie sheets.
9. Bake 14 to 17 minutes or until set and bottoms are light golden brown.
10. Remove to wire rack.
11. Cool completely.

12. Store tightly covered.