



Oatmeal Macaroons



SERVINGS



COOKING TIME

About 4 Dozen

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Our Oatmeal Macaroons is an old school recipe with classic flavors. This recipe is a delicious addition to any holiday or celebration menu. The simple flavors make it perfect for sharing with many people. Oatmeal Macaroons will soon become a family tradition if they aren't already.

Ingredients

- 1/2 Pound(s) (2 sticks) margarine or butter, softened
- 1 Cup(s) firmly packed brown sugar
- 2 Eggs
- 1/2 Teaspoon(s) Almond extract
- 1-1/4 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 4-ounce package shredded coconut (about 1-1/3 cups)

Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease cookie sheets.
3. In large bowl, beat margarine and sugar until creamy.
4. Add eggs and almond extract; beat well.
5. Add combined flour and baking soda; mix well.
6. Add oats and coconut; mix well.
7. Drop dough by rounded teaspoonfuls onto cookie sheets.
8. Bake 8 to 10 minutes or until light golden brown.
9. Cool 2 minutes on cookie sheets; remove to wire rack.
10. Cool completely.
11. Store tightly covered.