



Oatmeal Mini Chocolate Chip Cookies

 **SERVINGS**

60

 **COOKING TIME**

10 min

Everything tastes better when it's in mini form. Oatmeal Mini Chocolate Chip Cookies are bite sized treats that are soft, chewy, and perfect for sharing.

Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 tbsp milk
- 2 tsp vanilla
- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt (optional)
- 2 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 cups (12 oz) mini semi-sweet chocolate chips
- 1 cup chopped nuts (optional)
- 2 cups (12 oz) semi-sweet chocolate chips

Cooking Instructions

1. Heat oven to 375°F.
2. In a large bowl, beat margarine and sugars with electric mixer until creamy.
3. Add eggs, milk and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Stir in oats, chocolate chips and nuts; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 9 to 10 minutes for a chewy cookie or 12 to 13 minutes for a crisp cookie.

8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.