



Oatmeal Santa's Stocking Cookies



SERVINGS

10-12



COOKING TIME

12-14 min

This recipe for stocking cookies is just what you need when you are looking to get festive. This sweet treat can be shaped as stockings, Christmas trees, candy canes, and more, perfect to celebrate the holidays with. Get extra festive and decorate these oatmeal cookies with the kids using fun holiday toppings.

Ingredients

- 1/2 cup margarine or butter, softened
- 2/3 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 2 tbsp milk
- 1 tsp almond extract
- 3/4 cup all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt (optional)
- 2 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup dried cherries or dried cranberries
- 1 cup coarsely chopped almonds (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease two cookie sheets.
3. Beat margarine and sugars until creamy.
4. Add egg, milk and almond extract; beat well.
5. Add combined flour, baking soda and salt; mix well.
6. Stir in oats, dried cherries and almonds; mix well.
7. Divide dough into 4 equal portions.

8. With moistened hands, pat dough onto prepared cookie sheets into 1/4-inch thick holiday shapes such as stockings, Christmas trees or candy canes.
9. Bake 12 to 14 minutes or until edges are light golden brown.
10. Cool 2 minutes on cookie sheets; remove to wire rack with wide spatula or pancake turner.
11. Cool completely.
12. Decorate cookies as desired.