



Snowman Cookies

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16

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12-14 min

Looking for a fun, festive cookie your kids will love? Snowman cookies are not only cute and perfect for the winter and holiday season, but also a fun way to get the kids involved. Let the kids get creative with frosting, sprinkles, and small candies and decorate the cookies however they like.

Ingredients

- 8 tbsp butter or margarine, softened
- 2/3 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tsp vanilla
- 3/4 cup all-purpose flour
- 1/2 tsp baking soda
- 2 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- Decorator frosting in tubes
- Candy sprinkles and small candies

Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease two cookie sheets.
3. In large bowl, beat butter and sugars with electric mixer until creamy.
4. Add egg and vanilla; beat well.
5. In separate bowl, combine flour and baking soda; mix well.
6. Add to butter mixture; mix well.
7. Stir in oats; mix well.
8. Divide dough into 16 equal portions.

9. Using hands, pat each portion of dough into a large 1/4-inch thick snowman on cookie sheet.
10. Bake 12 to 14 minutes or until edges are light golden brown.
11. Cool 2 minutes on cookie sheets; carefully remove to wire rack.
12. Cool completely.
13. Decorate as desired with frosting and candy.
14. Store tightly covered.