



Sparkling Snowflake Cookies



SERVINGS

30



COOKING TIME

6-8 min

Celebrate the first snowfall with these adorable snowflake cookies. Not only are these cookies yummy, but the kids will love getting in the kitchen to help decorate them. Get creative when decorating with fun frosting, sprinkles, or melted chocolate.

Ingredients

- 1 white cake mix
- 1/2 butter or margarine, softened
- 1 egg
- 1 tsp vanilla
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- Assorted colored sugars, candy sprinkles, small candies or decorator icings

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, combine half the dry cake mix with butter, egg and vanilla; mix thoroughly with large spoon.
3. Stir in remaining cake mix and oats; mix well.
4. Divide dough in half.
5. On well-floured surface, using a well-floured rolling pin, roll each half to no more than 1/4-inch thickness.
6. Cut dough with 3-inch snowflake or other large holiday cookie cutter.
7. Place about 1-inch apart on ungreased cookie sheets.
8. If cookies will be used as tree ornaments, poke a hole at the top of each cookie with drinking straw before baking. (Repeat immediately after baking if hole closes.)
9. Bake 6 to 8 minutes or just until set (centers may still be soft).
10. Carefully remove to wire rack; cool completely.
11. If desired, decorate cookies.

Cook Note:

· Sprinkle with colored sugars, candy sprinkles or small candies before baking. · Sprinkle baked cookies with powdered sugar as they cool. · Frost cooled cookies with homemade or ready-to-spread frosting. Sprinkle with glitter sugar or colored sugar. · Squeeze melted dark or white chocolate, decorator frosting or decorator gel in tubes onto cooled cookies. Note: Dragees (small silver and gold ball-shaped decorations) are inedible and should only be placed on cookies that will be used for decorations and not eaten.