

Bake The Ultimate Oatmeal Cookie

(NAPSA)—When it comes to cookies, there have been few as sinfully satisfying as a warm-from-the-oven oatmeal chocolate chip cookie, until now. Created especially for Oatmeal Month, *Cocoa Peanut Butter Cup Oatmeal Cookies* may be the ultimate in indulgence.

To create this irresistible cookie, the Quaker Oatmeal Kitchens embellished a rich oatmeal cookie dough with peanut butter and cocoa, then added big chunks of chocolate-covered peanut butter cup candies.

For a *free* booklet with more delicious oatmeal cookie recipes, e-mail oafoffer@aol.com, or write to Cookies at P.O. Box 487, Chicago, IL 60690-0487.

COCOA PEANUT BUTTER CUP OATMEAL COOKIES *3 Dozen*

- 1½ cups packed brown sugar**
- ½ pound (2 sticks) butter,
softened**
- ¾ cup peanut butter**
- 2 eggs**
- 2 tsp. vanilla**
- 1½ cups all-purpose flour**
- ⅓ cup unsweetened cocoa
powder**
- 1 tsp. baking soda**
- 2 cups Quaker oats (quick or
old fashioned, uncooked)**
- 35 miniature peanut butter cup
candies, unwrapped, halved**



Heat oven to 350°F. In large bowl, beat sugar, butter and peanut butter with electric mixer until creamy. Add eggs and vanilla; beat well. In medium bowl, combine flour, cocoa and baking soda; mix well. Add to peanut butter mixture; mix well. Stir in oats and candy. Drop dough by level ¼ cupfuls 3 inches apart on ungreased cookie sheets. Bake 12 to 14 minutes or just until cookies are slightly firm to the touch. (Do not overbake.) Cool 1 minute on cookie sheets. Transfer to cooling racks. Cool completely. Store tightly covered.