

GIVE YOUR FAVORITE OATMEAL COOKIE A MAKEOVER

(NAPSA)—There's no better time than a blustery afternoon to enjoy a batch of oatmeal cookies warm from the oven. For an easy, fast and fun twist on the traditional chocolate chip-oatmeal cookie, try an *Oatmeal Chipper Skillet Cookie*.

Here's the trick to this cookie makeover—instead of dropping the dough onto a cookie sheet, press it into a skillet. Use either quick or old-fashioned oats. They're interchangeable for cookie baking.

Served right out of the skillet, the warm cookie-wedges make a terrific snack with a glass of milk, or top them with a scoop of vanilla ice cream for dessert.

For more great-tasting, whole-grain oat recipes, order a free brochure, "Awesome Oats," by e-mailing oafoffer@aol.com or writing to Awesome Oats, P.O. Box 487, Chicago, IL 60690-0487.

OATMEAL CHIPPER SKILLET COOKIE

Preparation Time: 15 minutes

Cooking Time: 20 minutes

- ½ cup (1 stick) butter, softened**
- ½ cup firmly packed brown sugar**
- ¼ cup granulated sugar**
- 1 egg**
- 1 teaspoon vanilla**
- ¾ cup all-purpose flour**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- 1½ cups Quaker oats (quick or old-fashioned, uncooked)**



- 1 cup semisweet chocolate chips**
- Vanilla ice cream (optional)**

Heat oven to 350°F. In large bowl, beat butter and sugars with electric mixer until creamy. Add egg and vanilla; beat well. Add combined flour, baking soda and salt; mix well. Stir in oats and chocolate chips; mix well. Press dough evenly into bottom of 10-inch non-stick ovenproof skillet. Bake 20 minutes or until top is lightly browned. (Do not overbake as cookie will continue to bake after it is removed from oven.) Cool about 10 minutes. Cut into 16 wedges. Serve with ice cream, if desired. 16 servings.

NUTRITION INFORMATION:
($\frac{1}{16}$ of recipe): Calories 190, Total Fat 9g, Saturated Fat 5g, Cholesterol 25mg, Sodium 140mg, Total Carbohydrates 26g, Sugars 15g, Dietary Fiber 2g, Protein 3g.