

“Secret” Ingredient Cookie Takes Home \$5,000 Grand Prize

(NAPSA)—*Chocolate Coffee Toffee Oatmeal Cookies*, created by Paula Marchesi of Lenhartsville, Pa., was named the “ultimate” oatmeal cookie in the 2004 “*Search For The Ultimate Oatmeal Cookie*” Recipe Contest. This winning recipe calls for a tasty quintet of toffee, coffee, oats, chocolate and a “secret” ingredient—crushed ice cream cones.

Co-sponsored by Quaker Oats and Blue Bonnet, the contest featured three categories, “Easy, Everyday Cookies & Bars,” “Special Occasion Cookies & Bars” and “Lower-Calorie Cookies & Bars” and awarded \$10,000 in cash prizes to 30 creative cookie bakers.



CHOCOLATE COFFEE TOFFEE OATMEAL COOKIES About 5 Dozen Cookies

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| ¼ cup boiling water | 1¼ cups all-purpose flour |
| ½ to 1 teaspoon instant coffee powder | ¾ teaspoon salt |
| 1⅓ cups firmly packed brown sugar | ½ teaspoon baking soda |
| 1 cup (2 sticks) Blue Bonnet 65% vegetable oil spread, softened | 1 package (8 ounces) milk chocolate toffee bits (about 1⅓ cups) |
| 1 egg | 1½ cups semisweet chocolate chips |
| 1½ teaspoons vanilla | 1 cup coarsely crumbled sugar cones (about 5 cones) |
| 3 cups Quaker Oats (quick or old fashioned, uncooked)* | |

***If using old-fashioned oats, add 2 tablespoons flour.**

Preheat oven to 350°F. Line cookie sheets with parchment paper or non-stick aluminum foil, or use nonstick cookie sheets. Dissolve coffee in boiling water; cool to room temperature. In large bowl, beat sugar and spread on medium speed of electric mixer until creamy. Add egg; beat well. Beat in coffee and vanilla. Combine oats, flour, salt and baking soda; mix well. Gradually add to creamed mixture, beating well after each addition. Stir in toffee bits, chocolate chips and sugar cones. Drop dough by heaping measuring tablespoonfuls 2 inches apart onto cookie sheets. Bake 12 to 14 minutes, just until golden brown. Cool 1 minute on cookie sheets; transfer to wire racks. Cool completely. Store loosely covered.