

# This Treat's Santa-Sized

(NAPSA)—Surprise Santa this year with a really big cookie. *Santa's Stockings*, giant cranberry-oat cookies, are a fun project for parents and kids to make together.

Parents or older kids can mix the simple ingredients while younger kids will enjoy patting the dough into stocking shapes. When it's time to decorate, everyone can participate. Putting the candies and frostings into separate bowls will keep any creative mess to a minimum!



## Santa's Stockings

*4 Jumbo Cookies*

- ½ cup (1 stick) butter, softened**
- ⅔ cup firmly packed brown sugar**
- ¼ cup granulated sugar**
- 1 egg**
- 2 tablespoons milk**
- 1 teaspoon vanilla**
- ¾ cup all-purpose flour\***
- ½ teaspoon baking soda**
- 2½ cups Quaker oats (quick or old fashioned, uncooked)**
- 1 cup dried cranberries**
- Decorator icing**
- Assorted candies**
- \*If using old-fashioned oats, add 2 tablespoons more flour.***

Heat oven to 350°F. Spray two large cookie sheets with nonstick cooking spray; dust with flour. Trace two large stocking shapes on each sheet. In large bowl, beat butter and sugars with mixer until creamy. Add egg, milk and vanilla; beat well. In medium bowl, combine flour and baking soda; stir in oats and cranberries. Add to mixer bowl; beat well. Divide dough into 4 equal portions. With moistened hands, pat dough onto prepared cookie sheets into ¼-inch thick stocking shapes. Bake 12 to 14 minutes or until edges are light golden brown. Cool 2 minutes on cookie sheets. With wide spatula carefully transfer cookies to wire racks. Cool completely. Decorate as desired.