

# Time To Fill The Cookie Jar

(NAPSA)—The change in seasons offers plenty of reasons to keep the cookie jar filled. There are lunches to pack, after-school snacks to make, and soccer practice treats to bring. And nothing goes as well with a cold glass of milk as an oatmeal cookie or two.

Both kids and moms will love the Quaker Kitchens' *Chewy Cranberry Oat Drops*. Kids will go for the soft, chewy texture and sweet-tart berries. Moms can feel good about the nutrition the whole grain oats provide and that applesauce replaces some of the sugar.

For a wholesome addition to your own favorite cookie recipes, substitute quick or old fashioned oats for up to one-third of the flour called for in the recipe.



## CHEWY CRANBERRY OAT DROPS

*About 4 Dozen*

- 1 cup (2 sticks) margarine, softened**
- 1 cup firmly packed brown sugar**
- 1 cup unsweetened applesauce**
- 1 egg**
- 1 teaspoon vanilla**
- 2 cups all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon salt (optional)**
- 1 teaspoon ground cinnamon**
- 2½ cups Quaker oats (quick or old fashioned, uncooked)**
- 1 cup dried cranberries or raisins**

Heat oven to 350°F. Beat margarine and sugar until creamy. Add applesauce, egg and vanilla; beat well. Gradually add combined flour, baking soda, salt and cinnamon; mix well. Stir in oats and cranberries. Drop by rounded tablespoonfuls onto greased cookie sheets. Bake 10 to 12 minutes or until light golden brown. Cool 1 minute on cookie sheets. Remove to wire racks; cool completely. Store covered at room temperature.

**NUTRITION INFORMATION:** (1 cookie): Calories 100, Fat 4g, Cholesterol 5mg, Sodium 65mg, Carbohydrates 15g, Fiber 1g, Protein 1g.

*Variation:* Substitute granola, raisins, mixed dried fruit, nuts or chocolate chips for cranberries.