

## Holiday Cookie Surprises

### **Cookie:**

**2 sticks butter or margarine, softened**  
**3/4 cup powdered sugar**  
**1 teaspoon vanilla**  
**1 egg**  
**2 cups all-purpose flour**  
**1 1/4 cups oats (quick or old-fashioned), uncooked**  
**1/4 teaspoon salt (optional)**

### **Fillings:**

**Approximately 40 assorted pieces of small candy, such as bite-size pieces of semi-sweet chocolate, candy-coated chocolates (plain or peanut), jelly beans, gum drops, or spearmint leaves**

### **Coatings:**

**Colored sugar crystals or decors**  
**Powdered sugar\***

**Heat oven to 325 degrees. For cookies, beat margarine and sugar until fluffy. Add egg and vanilla; beat well. Add flour, oats, and salt. Mix well. Shape dough into 1-inch balls.**

**For filling, press desired candy piece into center of each and shape dough around candy so that it is completely hidden.**

**For coating, roll cookies in colored sugar crystals or decors until evenly coated or coat in powdered sugar as directed below. Place balls on ungreased cookie sheet before baking. Bake 14 to 17 minutes or until bottoms are light golden brown. Remove to wire rack. Cool completely. Makes about 4 dozen cookies.**

**\*For powdered sugar-coated cookies, bake uncoated cookies as directed above. Remove to wire rack; cool 5 minutes. Place about 3/4 cup powdered sugar in plastic bag. Gently shake 3 to 4 cookies at a time in powdered sugar until coated. Repeat with remaining cookies. Sift remaining powdered sugar over cookies.**