

OATMEAL COOKIES

The recipe may be halved, doubled, or whatever without harm. The batter as well as the baked cookies freeze well. Thaw batter on countertop. Thaw cookies either in microwave or in oven.

(4 dozen cookies)

1 cup flour
1/4 tsp baking powder
1 tsp salt
1 tsp ground cinnamon
1/2 tsp ground nutmeg
3/4 cups shortening
1/2 cup sugar
1 cup brown sugar (packed firmly into measuring cup)
3 cups quick cooking oats (uncooked)
1 large eggs
1 tsp vanilla extract
1 cup raisins
1/4 cup water

1. Preheat oven to 350°F. Sift together flour, baking powder, salt, cinnamon, and nutmeg until well blended.
2. In a separate bowl, beat together softened shortening, egg, vanilla extract, and sugars until well mixed.
3. Stir sifted dry ingredients into moist mixture. Stir in dry oats. Mix thoroughly. Then stir in raisins. Mix well until batter is firm.
4. Drop small dollops (each about 1 heaping teaspoon about 2 inches apart) onto ungreased cookie sheet. Bake for 10 minutes in oven until golden brown.