

Oatmeal Cookies

1/4 CUP SHORTENING
3/4 CUP SOFT BUTTER
1 CUP LIGHT BROWN SUGAR (PACKED)
1/2 CUP SUGAR
2 LARGE EGGS
1 TSP. VANILLA EXTRACT
1/4 TSP. BAKING SODA
1/2 TSP. SALT
1 TSP. BAKING POWDER
1 TSP. CINNAMON
1/4 TSP. CLOVES (OPTIONAL)
2 CUPS QUICK OATMEAL
1 1/2 CUPS FLOUR
PECANS AND/OR RAISINS (OPTIONAL)

Preheat oven to 375 degrees on bake. Combine shortening, butter, sugars, and blend until fluffy. Add eggs and vanilla and mix well. Add baking soda, salt, baking powder, cloves (optional), and cinnamon, and mix well. Add oatmeal then flour 1/2 cup at a time, and mix. Drop by teaspoon full onto a well-greased or a parchment lined baking sheet. Bake for 12 minutes in a 375-degree oven.

Recipe makes 3 dozen cookies!

“We love these cookies, and we like them best without the cloves!” - Tammy