

JUDIE'S OATMEAL COOKIES

2 C SHORTENING (1 C BUTTER-no subs, 1 C CRISCO)
2 C LIGHT BROWN SUGAR
2 C WHITE SUGAR
4 EGGS
2 TSP ALMOND FLAVORING
3 C FLOUR
2 TSP SALT
2 TSP SODA
6 C OLD FASHION OATS
1 C CHOPPED WALNUTS

Preheat oven to 350.

Cream together shortening and sugars, beat until light. Add eggs one at a time and almond flavoring, beat well. Stir together flour, salt and soda. Add a little at a time to creamed mixture. Mix well. Stir in oats, and nuts. (I use my Kitchen Aid mixer for this recipe, because it makes the stirring so much easier)

Drop by large spoonfuls onto greased cookie sheet and bake at 350 for about 10 minutes or a bit longer depending on the size of the cookie. Don't over bake, they should only be slightly brown. Let sit a minute or two after taking them out of the oven. Cool. Refrigerate any left-over cookie dough (there is never any left-over cookie dough in my house).

These cookies go fast, travel well and freeze well.

You can also make the dough into rolls by sprinkling oats on wax paper, putting the dough on the oats and rolling it up. It should be about 1-1/2 ". Close ends and store in fridge. When ready to bake cut into slices about 1/2" thick and bake.

Contributed by: Susie DeVries