

Oatmeal Cookies

1 cup (2 sticks) butter (soft or partially melted)
1 cup brown sugar, firmly packed
1/2 cup granulated sugar

2 eggs
1 teaspoon real vanilla

1 ½ cups all-purpose flour
1 teaspoon baking soda

3 cups Old Fashioned Quaker Oats (uncooked)

Optional additional ingredients:

1 teaspoon cinnamon or pumpkin pie spice
1/2 teaspoon ginger or nutmeg
1 cup pecans, walnuts, or peanuts
1 cup chocolate chips (white, semi, milk, peanut)
1 cup raisins

Heat oven to 350°.

Beat together butter and sugars until creamy.

Add eggs and vanilla; beat well.

Add combined and sifted flour and baking soda. If use optional spices, add here. Mix well.

Stir in oats. If use optional nuts, raisins, or chips, add here.

Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake 8 to 10 minutes for a chewy or 11 to 12 minutes for a crisp cookie.

Cool 1 minute on cookie sheet, remove to wire rack.

Cool completely. Cookies freeze nicely.

Yield: approx. 5 dozen

Contributed by: Cheryl Schmit