

Oatmeal Cookies

Aunt Margaret's Recipe

1 cup butter-flavor shortening	1 ½ cups flour
1 cup white sugar	2 ½ cups oatmeal
1 cup brown sugar	1 cup raisins
2 eggs, beaten	1 cup nuts, chopped
1 tsp. vanilla	¼ tsp. allspice
½ tsp. butter flavoring	¼ tsp. nutmeg
1 tsp. baking soda	1 tsp. cinnamon
½ tsp. salt	

Cream shortening and sugar together. Mix well. Add beaten eggs, vanilla, and butter flavoring; mix well. Sift flour, baking soda, salt, and spices together. Stir into creamed mixture. Add oats, raisins, and nuts. Mix well. Form into small balls. Bake at 375° for 10 to 12 minutes.

Best Oatmeal Cookies

Traci Horany

1 cup shortening	1 ½ cups flour
1 cup sugar	1 tsp. salt
1 cup brown sugar	1 tsp. baking soda
2 eggs	3 cups oatmeal
1 tsp. vanilla	1 cup nuts (optional)

Blend shortening and sugars. Mix in eggs and vanilla; stir in flour, salt, and baking soda. Fold in oats and nuts. Bake for 8-10 minutes at 350°. *Makes 60 cookies.*