

Oatmeal Cookies

Makes 3 dozen

Ingredients:

1 ¼ cups (2 ½ sticks) butter, softened

¾ cup firmly packed brown sugar

½ cup granulated (white) sugar

1 egg

1 teaspoon vanilla

1 ½ cups all-purpose flour°

1 teaspoon baking soda

1 teaspoon ground cinnamon

½ teaspoon salt (optional)

¼ teaspoon ground nutmeg

3 cups uncooked oats

Directions:

1. Heat oven to 375°F
2. In a large bowl, beat butter and sugars until creamy.
3. Add egg and vanilla and beat well.
4. Combine flour, baking soda, cinnamon, salt, and nutmeg in a bowl. Add to egg mixture. Mix well.
5. Add oats and mix again.
6. Drop dough by rounded tablespoonful onto an ungreased cookie sheet.
7. Bake 8-9 minutes for chewy. 10-11 minutes for crisp cookies.
8. Cool on a wire rack.

