

Oatmeal Cookies

Ingredients:

1/3 cup & 2 Tbsp flour
1/2 tsp baking soda
1/4 tsp salt
1 cup quick oatmeal

1/4 cup margarine, room temp.
1/2 cup brown sugar
1 medium egg*
3/4 tsp vanilla

*Egg Substitute:

(use in place of 1 egg)
Whisk together the following ingredients in a custard bowl, add when the recipe calls for egg.

- 2 Tbsp water
- 1 tsp oil
- 2 tsp baking powder

Optional – 1/3 cup raisins OR 1/4 cup chocolate chips OR 1/2 cup mix of both

- Make sure racks are separated then **PREHEAT** oven to 350⁰F
- Combine flour, baking soda, salt and oatmeal in a small bowl.
- Put the margarine, brown sugar, egg (or egg substitute) and vanilla into a medium bowl. Using an electric mixer, beat these ingredients together. Start at lowest speed then move to medium speed until mixture is creamy smooth.
- Pour oatmeal mixture into medium bowl. Using a **WOODEN SPOON** mix together until no dry patches at the bottom.
- Add the raisins and/or chocolate chips then mixes these in.
- Divide dough evenly into 8 or 9 cookies using a soup spoon to place them on the ungreased cookie sheet.
- Gently rolls the cookies into a ball then flatten ball slightly with fingers.
- Place the cookie sheet in the oven. Set the timer for 10 minutes. **DO NOT OVERBAKE**
- Use a metal turner to immediately transfer cookies from sheet to cooling racks. Allow cookies to cool slightly before bagging....ENJOY!!!