

# OATMEAL COOKIES

METRIC	INGREDIENTS	IMPERIAL
125mL	butter or margarine, softened	$\frac{1}{2}$ cup
125mL	shortening	$\frac{1}{2}$ cup
250mL	brown sugar	1 cup
1	egg	1
1mL	vanilla	$\frac{1}{4}$ teaspoon (tsp.)
250mL	flour	1 cup
5mL	baking soda	1 teaspoon (tsp.)
625mL	rolled oats	2 $\frac{1}{2}$ cups

*Note: You will need 3 bowls to gather ingredients in.  
There are no liquids, so you will not need the liquid measures*

1. Wash hands.
2. Put on apron.
3. Preheat oven to 350°F / 180°C.
4. In a large bowl (Bowl #1), cream together the butter or margarine and shortening. It is important to do this before adding the other ingredients.
5. Measure the brown sugar, egg and vanilla into another bowl (#2) and add to the first bowl. *(These are "the creamed or moist ingredients.")* Beat until light.
6. In Bowl #3, combine the flour, baking soda and rolled oats. *(These are "the dry ingredients".)* Mix with a fork.
7. Stir the dry ingredients into the moist ingredients. *(If you are using an electric mixer to combine the ingredients, they may look lumpy or dry. This is because the blades on the beaters chop up and separate the ingredients. If you squeeze a small ball with your hands, the mixture will stay together.)*
8. This dough can be chilled in rolls, sliced and baked, or rolled in balls and pressed with a fork. *(Note - Trying to make large cookies doesn't work very well with this recipe. The result tends to be dry and unevenly baked. Make at least 18 cookies.)*
9. Bake on an ungreased cookie sheet for 12 - 15 minutes.

