



## COFFEE OATMEAL COOKIES

2 1/2 Cups Sifted Flour  
1/2 Teaspoon Salt  
2 Teaspoons Baking Powder  
1/4 Teaspoon Baking Soda  
2 1/2 Cups Rolled Oats  
3/4 Cup Shortening  
2 Cups Packed Brown Sugar  
1/2 Cup Strong Cold Coffee

## DIRECTIONS

1. Sift together flour, salt, baking powder, and baking soda.
2. Add oats.
3. Cream shortening with sugar.
4. Add dry ingredients and coffee alternately.
5. Drop by tablespoonfuls at least 3 inches apart on a greased baking sheet
6. Flatten each cookie with a wet cup, patting until the dough is 1/8 inch thick.
7. Bake for 10 minutes in a 400 degree oven.