



FILLED OATMEAL COOKIES

- 2 Cups All Purpose Flour
- 1 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Cup Packed Brown Sugar
- 3/4 Cup Shortening
- 1 Egg
- 1/4 Cup Molasses
- 1 Cup Rolled Oats

PUMPKIN FILLING

- 1 Cup Pumpkin
- 1/2 Cup Sugar
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Ginger
- 1/4 Teaspoon Nutmeg

DIRECTIONS

1. Heat oven to 375 degrees.
2. Blend flour, salt, and baking soda.
3. Add sugar, shortening, egg and molasses, stir until smooth.
4. Blend in oats.
5. Roll dough out to 1/8 inch on a lightly floured board.
6. Cut with a 2 1/2 inch cutter.
7. Place half the rounds on a baking sheet.
8. Mix filling ingredients.
9. Spread 1 teaspoon of filling on each cooky.
10. Cut a cross pattern on remaining rounds and place over filling.
11. Seal edges.
12. Bake 12 to 15 minutes.