



BUTTERSCOTCH LACE COOKIES

- 1 Cup Butter, Melted
- 1 1/2 Cups Brown Sugar
- 2 1/4 Cups Rolled Oats
- 1/2 Teaspoon Salt
- 1 Tablespoon Molasses
- 3 Tablespoons Flour
- 1 Egg, Beaten
- 1 Teaspoon Vanilla

DIRECTIONS

1. Add sugar to melted butter. Pour over oats.
2. Let stand at room temperature overnight.
3. Heat oven to 375 degrees.
4. Mix remaining ingredients into oats.
5. Drop by teaspoons onto a heavily greased baking sheet about 2 inches apart.
6. Bake 5 to 7 minutes.
7. Allow to remain on cookie sheet until firm, then remove to a cooling rack.