



OATMEAL COOKIES

- 2 Cups Shortening
- 2 Cups Packed Brown Sugar
- 1 ½ Cups Granulated Sugar
- 4 Eggs
- 2 Teaspoons Vanilla
- 3 ¼ Cups Flour
- 1 ½ Teaspoons Salt
- 1 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 6 ½ Cups Rolled Oats
- 1 Cup Chopped Nuts
- 1 Cup Chocolate Chips

DIRECTIONS

1. In a large bowl of a mixer beat shortening and sugars until creamy.
2. Add eggs and vanilla, beat until thoroughly mixed.
3. Combine flour, salt, baking powder, and baking soda.
4. Slowly add to shortening mixture.
5. With a wooden spoon stir in oats, nuts and chocolate chips.
6. Drop by teaspoonfuls onto a lightly greased cookie sheet, about 1 inch apart.
7. Bake in a 375 degree oven for 8 to 10 minutes.
8. Cool on sheets for 5 to 10 minutes before removing to wire rack.