



ALICE'S OATMEAL ROUNDS

- 1 Cup Sugar
- 1 Cup Shortening
- 2 Eggs
- 1 Teaspoon Vanilla
- 1 Cup Rolled Oats
- 1/2 Cup Raisins
- 1 3/4 Cups All Purpose Flour1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon

DIRECTIONS

- 1. Mix sugar, shortening, eggs and vanilla thoroughly.
- 2. Blend remaining ingredients into the shortening mixture.
- 3. Refrigerate overnight.
- 4. Heat oven to 375 degrees.
- 5. Roll dough into 1 inch balls.
- 6. Place on baking sheets and flatten with the bottom of a greased glass dipped in sugar.
- 7. Bake 10 minutes.