



## ORANGE OATMEAL COOKIES

- 2 Cups All Purpose Flour
- 2 Cups Sugar
- 4 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1 Teaspoon Nutmeg
- 1 Cup Shortening
- 2 Eggs
- 4 Teaspoons Grated Orange Rind
- 2 Tablespoons Orange Juice
- 3 Cups Rolled Oats

## DIRECTIONS

1. Heat oven to 375 degrees.
2. Blend flour, sugar, baking powder, salt and nutmeg.
3. Add shortening, eggs, orange rind and juice. Mix well.
4. Stir in oats.
5. Drop by level tablespoonfuls onto greased baking sheets 2 inches apart.
6. Bake 12 to 15 minutes.