



CHEWY OATMEAL COOKIES

- 2 Cups Quick Cooking Rolled Oats
- 1 Cup Packed Brown Sugar
- 1/2 Cup Vegetable Oil
- 2 Egg Whites
- 1/4 Teaspoon Salt
- 1/2 Teaspoon Almond Extract
- 1/2 Cup Cut Up Dates
- 1/2 Cup Chopped Walnuts

DIRECTIONS

- 1. Heat oven to 325 degrees.
- 2. Stir together oats, sugar and oil in a mixing bowl.
- 3. Beat egg whites until frothy and add to the oat mixture.
- 4. Stir in salt and almond extract.
- 5. Stir in dates and walnuts.
- 6. Drop mixture by teaspoonfuls on a lightly oiled baking sheet.
- 7. Bake 15 minutes.
- 8. Cool before removing from baking sheet.