



Oatmeal Crispy Cookies

BY COLLEEN SIKORA

You will need:

- 1 cup of regular shortening
- 1 cup of brown sugar
- 1 cup of white sugar
- 2 well-beaten eggs
- 1 tsp of vanilla
- 1 ½ cups of flour
- 1 tsp of salt
- 1 tsp of baking soda
- ½ cup of chopped walnuts (optional)
- 3 cups of uncooked oatmeal

Instructions:

- Cream shortening and sugar.
- Add eggs and vanilla and beat well.
- Add dry ingredients except oatmeal and walnuts and mix well.
- Then add oatmeal and walnuts.
- Form dough into bricks (about 6 inches long and 1 ½ inches high) and wrap in wax paper and freeze for at least two hours until the brick is completely frozen.
- Heat oven to 350. Thinly slice bricks and place on cookie sheet. Bake for about 10 minutes and enjoy.

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