

Oatmeal Cookie Recipe by Food Storage Moms

Ingredients:

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup butter (original recipe said shortening) **Trick here, for fluffier cookies, trade out one cup butter with 1/2 butter AND 1/2 cup cream cheese (one 8-ounce package)
- 2 eggs
- 1-1/2 cups flour
- 3 cups oatmeal (I use the old fashioned uncooked style)
- 1 teaspoon baking soda
- 1 teaspoon vanilla

Instructions:

Cream the sugars, butter, and eggs until smooth and fluffy. Add the rest of the ingredients and mix with a mixer or by hand with a wooden spoon, if you like to use your arm muscles. Now here is an interesting note, my great-grandmother would make this recipe the night before and form the dough into a log and cover it with plastic wrap and place it in the refrigerator. The next morning, you remove the plastic wrap, slice and bake the cookies on a greased cookie sheet. I use my 1/8 cup scoop to bake the batter without putting them in the refrigerator. You can make these either way. Bake them at 375 degrees for 8-9 minutes if you like a chewy cookie, or 10-11 minutes if you like them crispier. You can also make this batch in a 9-inch by 13-inch greased pan to make oatmeal bars by pressing the batter down into the pan. Bake at 375 degrees for 25-30 minutes or until golden brown. You would not have to refrigerate this batch for bars.

Oatmeal Cookie Variations:

Here are some great ingredients you can add:

1. 1 cup chocolate chips
2. 1 cup butterscotch chips
3. 1 cups peanut butter chips
4. 1 cup raisins
5. 1 cup chopped nut (my favorite are pecans)
6. 1 cup craisins