

Oatmeal Cookies

Ingredients

- 1 Cup (2 sticks) margarine or butter, softened
- 3/4 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 1 Egg(s)
- 1 Teaspoon(s) vanilla
- 1 1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt (optional)
- 1/4 Teaspoon(s) ground nutmeg

Cooking Instructions

Heat oven to 375°F. In large bowl, beat margarine and sugars until creamy. Add egg and vanilla; beat well. Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well. Add oats; mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Serving Tips:

Bar Cookies: Press dough onto bottom of ungreased 13 x 9-inch baking pan. Bake 25 to 30 minutes or until light golden brown. Cool completely in pan on wire rack. Cut into bars. Store tightly covered.

24 BARS

Variations:

- Stir in 1 cup raisins or chopped nuts.
- Omit spices; stir in 1 cup semi-sweet chocolate chips, butterscotch chips or peanut butter-flavored chips.