
OATMEAL WALNUT COOKIES

Ingredients:

½ cup shortening
½ cup margarine or butter
1 ¼ cup brown sugar, packed
½ cup sugar
2 eggs
2 Tbsp milk
1 tsp butter extract
2 tsp vanilla
1 ¾ cup flour
1 tsp baking soda
½ tsp salt
2 ½ cup rolled oats
1 cup walnuts, chopped

Directions:

1. Preheat oven to 375 degrees.
2. In an electric mixer, cream shortening, margarine, and sugars; add eggs and beat until fluffy.
3. Add milk, butter extract, and vanilla; blend well.
4. In a large bowl, sift flour, salt, and baking soda together; add to creamed mixture.
5. Stir in rolled oats and walnuts.
6. Roll into 1 inch balls and place on ungreased cookie sheet.
7. Bake for 9 to 10 minutes or until golden brown.
8. Remove and cool on cooling rack.

Tip: One cup of raisins may be added if desired.

