

BEST EVER OATMEAL COOKIES

Old-fashioned oatmeal drop cookies will be a cookie jar favorite.

Preparation time: **45 min** Baking time: **8 min**

Yield: **4 dozen cookies**

3 cups uncooked quick-cooking oats
2 cups firmly packed brown sugar
1 cup LAND O LAKES® Butter, softened
2 eggs
1 teaspoon baking soda
2 teaspoons vanilla
1/2 teaspoon salt
1 1/2 cups all-purpose flour

Heat oven to 375°F. Combine all ingredients **except** flour in large bowl. Beat at low speed, scraping bowl often, until well mixed. Stir in flour by hand until well mixed.

Drop dough by rounded tablespoonfuls, 2 inches apart, onto lightly greased cookie sheets. Bake for 8 to 12 minutes or until edges are lightly browned. Let stand 1 minute; remove from cookie sheet.

VARIATION:

Chocolate Drizzled Oatmeal Cookies: Prepare and bake cookies as directed above. Melt 1/2 cup real semi-sweet **or** milk chocolate chips and 1 tablespoon vegetable shortening. Drizzle mixture over cooled cookies.

TIP: Stir in 1 cup of **one** of the following ingredients: mini real semi-sweet chocolate chips, raisins, chopped mixed dried fruit, sweetened flaked coconut **or** chopped pecans. Bake as directed above.

TIP: Dough is best when baked the day it is made. If dough is stored in the refrigerator, the oats absorb liquid and cause the cookies to be dry.

Nutrition Facts (1 cookie): Calories: 80, Fat: 3.5g, Cholesterol: 15mg, Sodium: 75mg, Carbohydrates: 12g, Dietary Fiber: <1g, Protein: 1g