



Spiced Oatmeal Cookies

Ingredients:

1-1/2 cups Flour
1 teaspoon Salt
1 teaspoon Baking Soda
1 teaspoon Cinnamon
1/4 teaspoon Cloves
Pinch of Nutmeg
1 cup Vegetable Shortening
1 cup Brown Sugar, firmly packed
1 cup Granulated Sugar
2 Eggs
3 cups Oatmeal

Directions:

In a bowl, mix together dry ingredients. In a large bowl, cream together shortening and sugar. Add eggs, one at a time, until incorporated.

Add dry ingredients, mixed until just blended. Add oatmeal until just blended. (Be sure to scrape the bottom of the bowl to mix it all together.). Add raisins, if using.

Drop by a tablespoonful or a cookie scoop (2" apart) onto a greased cookie sheet. Bake at 350 degrees for approximately 10 to 12 minutes, or until a light golden brown. Remove from the oven and allow to cool.

*(*This recipe was slightly adapted using the recipe originally offered by the **Heckers Ceresota Flour Company**. Check their site for more great recipes!)*