

# Famous Oatmeal Cookies

written by The Recipe Exchange | September 15, 2017

## **Ingredients**

3/4 Cup firmly packed brown sugar  
3/4 Cup trans-fat free vegetable shortening  
1/2 Cup granulated sugar  
1/4 Cup Water  
1 Teaspoon vanilla  
3 cups Quaker Oats (quick or old fashioned, uncooked)  
1 Cup all-purpose flour  
1 Teaspoon salt (optional)  
1/2 Teaspoon Baking Soda  
1 Egg

## **Directions**

Heat oven to 375°F. In large bowl, beat brown sugar, shortening and granulated sugar on medium speed of electric mixer until creamy. Add egg, water and vanilla; beat well. Add combined oats, flour, salt and baking soda; mix well. Drop dough by rounded teaspoonfuls onto ungreased cookie sheets. Bake 9 to 11 minutes or until edges are golden brown. Remove to wire rack. Cool completely. Store tightly covered.

Serving Tips: Add 1 cup of any one or a combination of any of the following ingredients to basic cookie dough: raisins, chopped nuts, chocolate chips or shredded coconut.

Large Cookies: Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake 15 to 17 minutes. About 2-1/2 Dozen

Bar Cookies: Press dough onto bottom of ungreased 13 x 9-inch baking pan. Bake 30 to 35 minutes or until light golden brown. Cool completely in pan on wire rack. Cut into bars. Store tightly covered. Makes about 2 1/2 dozen bar cookies.

## **COOK NOTE:**

High Altitude Adjustment: Increase flour to 1-1/4 cups and bake as directed.