

Homemade Oatmeal Cookie Mix



Ingredients

Cookie Mix

- 2 ½ cups all-purpose flour
- 2 tsp salt
- 1 tsp baking soda
- 2 cups firmly packed brown sugar
- 1 cup granulated sugar
- 1 ½ cups vegetable shortening
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)

Oatmeal Cookies

- 1 egg
- 3 tbsp water
- 1 tsp vanilla

How to make it

[title]For Cookie Mix

2. In very large bowl or 6-quart Dutch oven, stir together flour, salt and soda. Add sugars, mixing well. Cut in shortening with pastry blender or two knives until well blended. Stir in oats. Store in tightly covered container in refrigerator or cool dry place up to 3 months.

[title]For Cookies

4. Heat oven to 350°F. Lightly grease cookie sheet. In medium bowl, combine all ingredients. Mix with spoon or fork about 1 minute to form a stiff dough. Drop by rounded teaspoonfuls onto prepared cookie sheet. Bake about 15 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire cooling rack. *If using Old Fashioned oats, increase flour to 3 cups. *If Homemade Oatmeal Cookie Mix is prepared with Old

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	20 min	36

Made with



Quaker® Oats-Old Fashioned

Fashioned oats, increase amount of mix used to 3 ½ cups.

[title]Cookie Variations:

6. For Raisin-Spice Cookies, add 1/2 cup raisins, 1/2 tsp ground cinnamon, 1/4 tsp ground nutmeg and 1/8 tsp ground cloves.
7. For Oatmeal Chippers, add 1/2 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels.
8. For Cranberry-Nut Cookies, add 1/4 cup dried cranberries and 1/4 cup chopped nuts.
9. For Confetti Cookies, add 1/2 cup candy-coated chocolate pieces.