

Crispy Oatmeal Cookies

¾ cup sifted all-purpose flour

1 ½ cups quick oats

½ teaspoon salt

½ teaspoon baking soda

½ cup unsalted butter, room temperature

½ cup brown sugar, packed

½ cup sugar

1 egg

½ teaspoon vanilla



Preheat oven to 350°F. In a large mixing bowl cream butter and sugars with an electric mixer. Add egg and vanilla. Cream together. In a separate bowl put sifted flour, oats, salt and baking soda, mix well. Add dry ingredients to the creamed butter mixture, mixing with a spoon. On a lightly greased cookie sheet, drop cookie batter (by tablespoon) on sheet 2 inches apart. Bake 9-10 minutes or until golden brown. Remove from pan and place cookies on wax paper to cool. Makes 3 dozen. Store in airtight container.

These are the best and one of the first baking recipes I used with my Home Ec students. Enjoy! *Debbie Wendt ~ Wendt Quilting*

Mug Rug made with *Hex-a-ma-jig Jr.* and included as a bonus in *Hexie Fun Placemats* pattern!