

■ Oatmeal Drop Cookies

Yield: 3 1/2 dozen cookies

Ingredients

- 1 cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup butter, margarine, or shortening,
softened (not reduced fat)
- 1 tablespoon water
- 1/2 teaspoon vanilla
- 1 egg
- 1 1/2 cups regular or quick oatmeal,
uncooked

Equipment

- Non-stick cooking spray
- Flour sifter
- Waxed paper
- Measuring cups
- Measuring spoons
- Mixing bowl
- Mixing spoon
- 2 teaspoons
- Scraper
- Cookie sheet
- Turner
- Hot pads
- Wire racks
- Small bowl
- Knife or spatula

Order of Work

1. Preheat the oven to 350 degrees F.
2. Lightly coat the cookie sheet with non-stick cooking spray.
3. Sift flour once, then measure it. Add to mixing bowl.
4. Measure the baking powder, baking soda, and salt. Add to the flour and stir.
5. Measure and add the sugar, brown sugar, fat, water, and vanilla.
6. Break the egg into the small bowl, then add it to the other ingredients.
7. Beat the mixture until it looks smooth. Be sure to stir all the way to the bottom of the bowl.
8. Measure the oatmeal and stir it in. Be sure it is mixed throughout the batter.
9. Drop by spoonfuls on prepared cookie sheet. To do this, dip out a rounded teaspoon of dough and use the other teaspoon to push the dough onto the cookie sheet. Leave about 2 inches between cookies. Use scraper to clean out bowl.
10. Bake at 350 degrees F for 12 to 15 minutes. The cookies will be a light golden color when they are done and should spring back when lightly touched with the fingers.
11. Take cookies out of the oven. Use hot pads because the cookie sheet is hot.
12. Use a spatula or turner to remove the hot cookies from the sheet. Place them on a rack to cool. Cool cookie sheet before filling again. When cookies are cool, store in a container with a tight lid.

To make raisin oatmeal cookies, add 1/2 cup of seedless raisins when you add the oatmeal. For gumdrop oatmeal cookies, add 1/2 cup of gumdrops, cut fine. For chocolate-chip oatmeal cookies, add 1/2 to 3/4 cup of chocolate chips.