# GRANDMA J’S OATMEAL COOKIES

**Special Instructions:** Before making the cookies, ***cut the recipe in half***. Check your answers with the teacher before starting. When measuring for this lab, make sure to gather the handwritten amounts and NOT the typed written amounts.

**Ingredients:**

\_\_\_\_\_ 1 c. shortening

\_\_\_\_\_ 2 Tbsp. butter

\_\_\_\_\_ 2/3 c. granulated sugar

\_\_\_\_\_ 1 c. brown sugar

\_\_\_\_\_ 2 egg

\_\_\_\_\_ 2 tsp. vanilla

\_\_\_\_\_ 2 c. flour

\_\_\_\_\_ 1/2 tsp. salt

\_\_\_\_\_ 1 tsp. baking powder

\_\_\_\_\_ 1 tsp. baking soda

\_\_\_\_\_ 2 c. oatmeal

**Directions:**

1. Preheat oven to 350°.
2. Blend shortening, butter, granulated sugar and brown sugar together in the Kitchen Aid mixer.
3. Add egg and vanilla and blend well.
4. Add flour, salt, baking powder and baking soda and mix (not completely).
5. Then add oatmeal and fully mix all ingredients.
6. Roll into balls and place on ungreased cookie sheet.
7. Flatten with fork or palm of hand.
8. Bake for 10 minutes.
9. Remove cookies from oven.
10. Cool cookies on the cooling rack for 5 minutes.
11. Makes about 12 cookies.
12. Remember don’t eat until the teacher has evaluated your product!