



Example of Master Recipe Oatmeal Cookies



INGREDIENTS:

- 1 1/4 Cup(s) butter, softened
- 3/4 Cup(s) packed brown sugar
- 1/2 Cup(s) granulated sugar
- 1 Egg(s)
- 1 Teaspoon(s) vanilla extract
- 1 1/2 Cup(s) all-purpose flour
- 1 Teaspoon(s) baking soda
- 1 Teaspoon(s) ground cinnamon
- 1/2 Teaspoon(s) salt
- 1/4 Teaspoon(s) ground nutmeg
- 3 Cup(s) oats

Variations:

- 1 Cup Raisins
- 1 Cup Chocolate Chips
- 1 Cup Walnuts
- 1/2 Cup Chocolate Chips & 1/2 Cup Walnuts

Directions:

Heat oven to 375°F. In large bowl, combine all ingredients. Mix well. Add variation, if using. Drop dough onto ungreased cookie sheets. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely.