



Famous Oatmeal Cookies



SERVINGS

About 5 Dozen



COOKING TIME

9 minutes

You can't go wrong with Famous Oatmeal Cookies when you're looking for a sweet treat. Perfect for anytime of the year, this thick and textured cookie is simple yet delicious. Feel free to add in raisins, chopped nuts, chocolate chips, or shredded coconut to the cookie dough to add to the sweetness. Shape them into cookies or bar cookies, either way you make them they make for a yummy snack.

Ingredients

- 3/4 Cup(s) firmly packed brown sugar
- 3/4 Cup(s) trans-fat free vegetable shortening
- 1/2 Cup(s) granulated sugar
- 1/4 Cup(s) Water
- 1 Teaspoon(s) vanilla
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Cup(s) all-purpose flour
- 1 Teaspoon(s) salt (optional)
- 1/2 Teaspoon(s) Baking Soda
- 1 Egg(s)

Cooking Instructions

1. Heat oven to 375°F.
2. In large bowl, beat brown sugar, shortening and granulated sugar on medium speed of electric mixer until creamy.
3. Add egg, water and vanilla; beat well.
4. Add combined oats, flour, salt and baking soda; mix well.
5. Drop dough by rounded teaspoonfuls onto ungreased cookie sheets.
6. Bake 9 to 11 minutes or until edges are golden brown.
7. Remove to wire rack.

8. Cool completely.
9. Store tightly covered.