

HOLIDAY OATMEAL RAISIN COOKIES

3/4 c. butter, softened	1 c. brown sugar
1/2 c. sugar	1 egg
1 tsp. vanilla	1 c. flour
1/2 tsp. soda	1/4 tsp. salt
3 c. quick-cooking oats	3/4 c. raisins
3/4 c. chopped nuts	1/2 c. color-coated candies

Cream butter, white sugar and brown sugar. Add egg and vanilla. Mix well. Fold in soda, salt and flour. Stir in oats, nuts, raisins and color-coated candies. Drop by rounded teaspoon onto greased cookie sheet. Bake at 350° for 12-15 minutes until golden brown. Watch carefully.

Carolyn Enix

BANANA OATMEAL COOKIES

1 1/2 c. flour	3/4 c. shortening
1 c. sugar	1 egg
1/2 tsp. baking soda	1 c. mashed bananas
1 tsp. salt	1 3/4 c. quick oats
1/4 tsp. nutmeg	1/2 c. chopped nuts
2 tsp. cinnamon	

Cream shortening, egg, bananas and all dry ingredients except oatmeal and nuts. Beat until blended, then stir in oatmeal and nuts. Bake on ungreased pans at 400° for 12-15 minutes. Makes 3 1/2 dozen.

Karin Tucker

CRISP WALNUT COOKIES

1 yellow cake mix	3 eggs
2 c. quick-cooking oats	1 1/2 tsp. vanilla
1/2 c. sugar	1 c. chopped walnuts
1 c. vegetable oil	

Mix cake mix, oats and sugar. Beat in vegetable oil, eggs and vanilla. Stir in walnuts. Drop by rounded teaspoon on ungreased cookie sheet. Bake at 350° for 12-14 minutes or until lightly browned. Remove and cool on wire racks.

Trina Leaf

GREAT SUGAR COOKIES

1 1/4 c. sugar	3 c. flour
1 c. butter	1 1/2 tsp. baking soda
1 egg	1 tsp. salt
1/4 c. white Karo syrup	2 tsp. cream of tartar
1 T. vanilla	1 T. finely-grated lemon rind

Cream butter, sugar and egg. Add Karo and vanilla. Stir dry ingredients together before adding a cup at a time to batter. Dough may be soft. If it is stiff, add 1 tablespoon cold water until the dough comes together. Refrigerate at least 1 hour.

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