Oatmeal Cookies

For members in 5th and 6th grades only

1 cup shortening
1½ cups firmly packed brown sugar
2 eggs
1 teaspoon vanilla
½ cup milk
1¾ cups sifted all-purpose flour
¼ teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon vanilla
3 cups quick-cooking rolled oats
½ cup chopped pecans or walnuts (optional)
½ cup raisins (optional)

DIRECTIONS:
While the oven is cold, move the rack to the middle of the oven. Then preheat oven to 400º. Grease a cookie sheet.

In a large mixing bowl, cream together shortening and brown sugar. Add eggs and beat until light and fluffy. Stir in milk. Set aside.

In a separate bowl sift together flour, baking soda, salt, cinnamon, and nutmeg. Gradually stir into creamed mixture. Add vanilla. Stir in rolled oats, nuts, and raisins.

Drop from tablespoon two inches apart onto prepared cookie sheet. Bake in preheated oven for 8 minutes, or until done. Use a pot holder to remove cookie sheet from oven.

Allow cookies to cook slightly, then remove them from cookie sheet with a spatula and allow them to finish cooling on a wire rack.

Makes about 5 dozen cookies.