

CRANBERRY OATMEAL COOKIES

SUBMITTED BY MRS. TOWLER

OCTOBER 2011

3/4 cup shortening

1 cup firmly-packed brown sugar

1/2 cup granulated sugar

1 egg

1/3 cup buttermilk

1 tsp. maple extract

1 cup flour

1/2 tsp. salt

1/2 tsp. baking soda

3 cups uncooked, old-fashioned oats

1-2 cups dried cranberries

Cream shortening, sugars, buttermilk, egg and maple extract. Add sifted dry ingredients. Mix in oatmeal and cranberries. (Recommend refrigerating before baking.) Drop by teaspoonfuls on greased cookie sheets. Bake at 350° for 12 to 15 minutes. Allow to cool for about 5 minutes on cookie sheet before moving to rack. This keeps them from falling apart.

I use two cookie sheets at a time so the oven is set with two shelves on which to bake. Typically, the two sheets will not bake at the same rate. Therefore, I set the timer for 12 minutes. Then I switch the sheets and bake 2 more minutes. In my oven, that results in uniform baking.

I usually make a double recipe of this, bake the cookies I want, and freeze the rest. It actually is better when the dough has been refrigerated or frozen before baking.