

Oatmeal Cookies

makes 1 dozen

- 1/4 cup unsalted butter softened
- 1/4 cup sugar
- 1/4 cup brown sugar
- 2 Tablespoons egg substitute
- 1/2 teaspoon vanilla
- 1/2 cup flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup whole rolled oats
- 1/4 cup of optional mix in; chocolate chips, raisins, craisins, nuts

Preheat oven to 350 degrees.

Combine butter, sugars, egg and vanilla in a large bowl and beat with a fork until fluffy and the color lightens.

Add in flour, baking soda, baking powder and salt and mix just until no flour is visible.

Add oats and mix ins of choice and stir until incorporated.

Drop by large tablespoon onto cookie sheet lined with parchment paper.

Bake 9-11 minutes until golden brown and tops are beginning to crack.

Cool completely before storing.

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