

## Greenwillow's Oatmeal Cookies

2 cups of GWG Pastry Flour

1 tsp of baking soda

1 tsp of salt

1 cup of butter or shortening or  
mixture of both

2 cups of packed brown sugar

2 eggs

1 tsp of vanilla

3 cups of GWG Rolled or  
Stoneground Oats

*Optional:* 1 cup of raisins, 1 cup of  
walnuts, or 2 cups of chocolate chips.

*Also optional:* 1 tsp of cinnamon &/or

1/2 tsp of nutmeg

*Cream butter and sugar until fluffy. Add eggs and vanilla. Combine dry ingredients and mix well. Add oats and optional ingredients. Chill dough for 2 hours. Place by rounded tablespoons on an ungreased baking sheet. Makes about 3 dozen.*

**Oven temp: 375 degrees. Cooking time: 8-10 minutes.**