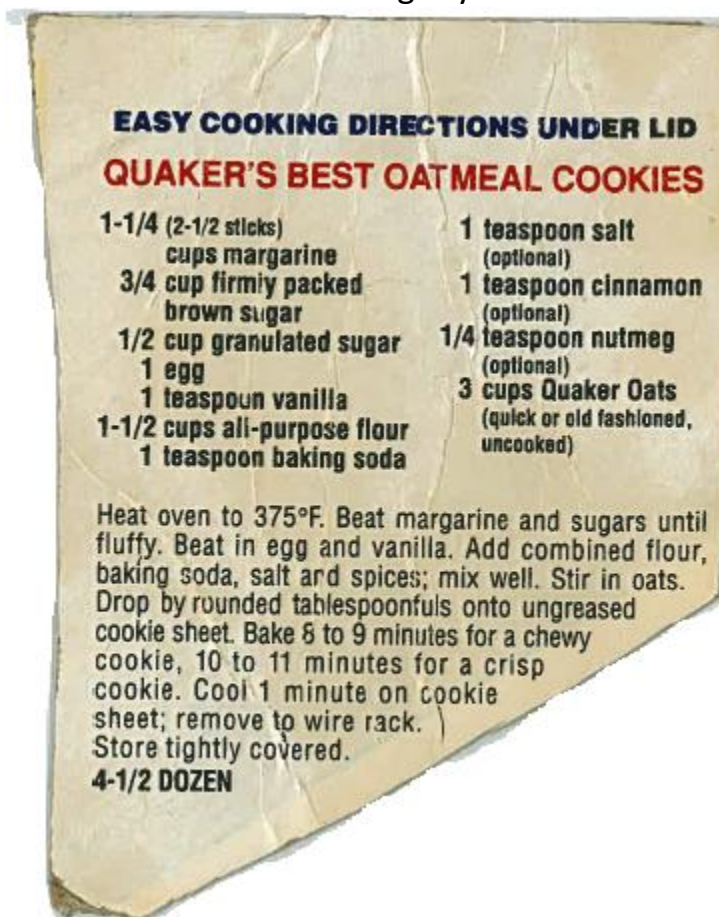


## OLD FASHIONED OATMEAL COOKIES

1 ¼ C (2 ½ sticks) margarine/butter  
¾ C firmly packed brown sugar  
½ C sugar  
1 egg  
1 t vanilla

1 ½ C all purpose flour  
1 t baking soda  
1 t salt  
3 C uncooked whole  
(not instant) oats

Preheat oven to 375. Beat margarine/butter and sugars until fluffy. Beat in egg and vanilla. Combine flour, soda and salt; mix well. Stir in oats. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 8 to 9 minutes for a chewy cookie, 10 to 11 minutes for a crisp cookie. Cool 1 minute on cookie sheet; remove to wire rack. Store tightly covered. 4 ½ dozen.



- Submitted by Sherri Steadham