

## OATMEAL COOKIES

*(recipe reprinted with permission from [Helen S. Fletcher - Pastries like a Pro](#))*

3 cups old-fashioned Quaker Oats (*do not use the quick cooking type!*)  
1 cup + 2 tablespoons flour (160 grams or 5 2/3 ounces)  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 tablespoon cinnamon  
3/4 teaspoon nutmeg  
1/2 teaspoon cloves  
1/2 teaspoon salt  
1 1/4 cups packed brown sugar (225 grams or 8 ounces)  
1 cup sugar (200 grams or 7 ounces)  
1/2 cup unsalted butter (114 grams, 4 ounces or 1 stick)  
1/2 cup shortening (114 grams or 4 ounces)  
2 eggs  
1 teaspoon vanilla  
1 pound total chocolate chips, raisins, dried fruit or nuts in any combination (454 grams)

Preheat the oven to 350 degrees.

Whisk together the oats, flour, baking soda, baking powder, cinnamon, nutmeg, cloves and salt. Set aside.

Cream the sugars, butter and shortening until light and fluffy. Add the eggs one at a time, beating until combined. Add the vanilla. If the mixture curdles, don't worry about it.

Add the flour mixture half at a time, beating on low until completely combined. Lastly, add the nuts, chips or whatever you are adding in.

Line a baking sheet with parchment paper. Drop the cookies using a #40 disher or 2 tablespoons spacing them apart. Double pan and bake for 9 minutes, turn and bake 8 to 9 more. They should still be puffy when you pull them out. They will drop and finish baking on the baking sheet as they cool. Cool for about 8 to 10 minutes and remove to a cooling rack with a spatula. Cool completely.

Yield: Approximately 50 - 3 inch cookies.